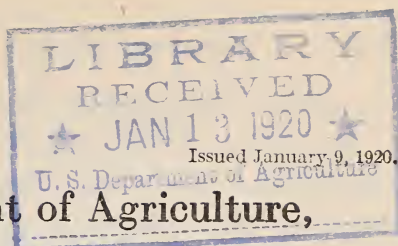


Historic, Archive Document

Do not assume content reflects current scientific
knowledge, policies, or practices



United States Department of Agriculture,

BUREAU OF CHEMISTRY.

C. L. ALSBERG, CHIEF OF BUREAU.

SERVICE AND REGULATORY ANNOUNCEMENTS.

No. 24.

CONTENTS.

	Page.
Food Inspection Decision 178. Milk and Cream-----	108
Food Inspection Decision 179. Amending Regulation 29, which relates to marking the quantity of food in package form-----	108
Food Inspection Decision 180. Colors in food-----	109
Adulterated Aspidium, U. S. P.-----	109
Tentative standard for black haw (<i>Viburnum prunifolium</i>)-----	110
Adulteration of black hellebore root (<i>Helleborus niger</i> L.)-----	110
Wild Roman chamomile (<i>Anthemis nobilis</i> L.) and <i>Santolina chamæcyparissus</i> L. substituted for Matricaria, U. S. P.-----	111
Fool's parsley (<i>Aethusa cynapium</i> L.) substituted for conium leaves (<i>Conium maculatum</i> L.)-----	111
Gum Karaya substituted for gum tragacanth-----	111
Seeds of <i>Jatropha curcas</i> substituted for castor beans-----	112
Maracalbo bark sold as cinchona bark-----	112
Incorrect labeling of orizaba root (<i>Ipomœa orizabensis</i> Ledan)-----	112
Pteris species substituted for sarsaparilla, U. S. P.-----	112
<i>Rheum rhaponticum</i> substituted for rhubarb-----	113
Importation of Indian valerian root (<i>Valeriana Wallichii</i> D. C.)-----	113
Zea, N. F.-----	113
Weights of Lima beans in cans of various sizes-----	114
Weights of wax and refugee beans in cans of various sizes-----	114
Weights of peaches in cans of various sizes-----	115
Weights of pears in cans of various sizes-----	116
Weights of peas and unpitted cherries in cans of various sizes-----	117
Weights of sauerkraut in cans of various sizes-----	118
Weights of spinach, Swiss chard, and beet tops in cans of various sizes-----	118
Weights of river herring roe in cans of various sizes-----	119
Use of the term "net weight when packed"-----	120
Shipments of cottonseed meal in uniform size sacks to manufacturers not exempt from marking with net weight-----	120
Declaration of net weight required on wrapped meats-----	120
Statement of quantity of contents required on barrels and boxes of iced fish-----	121
Labeling codfish from which part or all of the bones have been removed-----	121
Notice to packers and shippers of fish-----	121
"Sterilized" cereal products-----	121
So-called egg substitutes-----	122
Adulteration of grains with water, foreign grains, screenings, or similar substances-----	123
Labeling oils-----	123
Labeling oleomargarine prepared from nut oils-----	123
Labeling tea-----	123
Standards of purity for food products (Circular 136, Office of the Secretary)-----	124
Field organization of the Bureau of Chemistry engaged in the enforcement of the Federal Food and Drugs Act-----	124
State dairy, food, drug, and feeding stuffs officials-----	125

FOOD INSPECTION DECISION 178.—MILK AND CREAM.

The following definitions and standards for milk and cream were adopted by the Joint Committee on Definitions and Standards July 30, 1917, and were approved by the Association of American Dairy, Food, and Drug Officials August 3, 1917, and by the Association of Official Agricultural Chemists November 21, 1917:

1. *Milk* is the whole, fresh, clean lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and five days after calving, or such longer period as may be necessary to render the milk practically colostrum free.

2. *Skimmed milk* is milk from which substantially all of the milk fat has been removed.

3. *Cream, sweet cream*, is that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force. It is fresh and clean. It contains not less than eighteen per cent (18%) of milk fat and not more than two-tenths per cent (0.2%) of acid-reacting substances calculated in terms of lactic acid.

4. *Whipping cream* is cream which contains not less than thirty per cent (30%) of milk fat.

5. *Pasteurized milk* is milk that has been subjected to a temperature not lower than 145 degrees Fahrenheit for not less than thirty minutes. Unless it is bottled hot, it is promptly cooled to 50 degrees Fahrenheit or lower.

6. *Buttermilk* is the product that remains when fat is removed from milk or cream, sweet or sour, in the process of churning. It contains not less than eight and five-tenths per cent (8.5%) of milk solids, not fat.

7. *Homogenized milk* or *homogenized cream* is milk or cream that has been mechanically treated in such a manner as to alter its physical properties, with particular reference to the condition and appearance of the fat globules.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,
Secretary of Agriculture.

WASHINGTON, D. C., April 3, 1919.

FOOD INSPECTION DECISION 179.—AMENDING REGULATION 29, WHICH RELATES TO MARKING THE QUANTITY OF FOOD IN PACKAGE FORM.

Paragraph (j) of Regulation 29 of the Rules and Regulations for the Enforcement of the Food and Drugs Act is hereby amended by striking out the words "two avoirdupois ounces" and inserting in lieu thereof "one-half avoirdupois ounce," so that paragraph (j) as amended shall read as follows:

(j) A package containing one-half avoirdupois ounce of food or less is "small" and shall be exempt from marking in terms of weight.

CARTER GLASS,
Secretary of the Treasury.

D. F. HOUSTON,
Secretary of Agriculture.

WILLIAM C. REDFIELD,
Secretary of Commerce.

WASHINGTON, D. C., April 15, 1919.

FOOD INSPECTION DECISION 180.—COLORS IN FOOD (AMENDMENT TO FOOD INSPECTION DECISIONS 76, 117, 129, 164, AND 175).

Food Inspection Decision 175 is hereby amended by striking out from the list of the permitted dyes contained therein, under "*Yellow shades*," the words "11. Sudan I," and "16. Butter yellow."

Hereafter the coal-tar dyes which may be used in food, subject to the provisions of Food Inspection Decisions 76, 117, and 129, shall be the following:

Red shades:

107. Amaranth.

56. Ponceau 3 R.

517. Erythrosine.

Orange shade:

85. Orange I.

Yellow shades:

4. Naphthol yellow S.

94. Tartrazine.

Yellow A. B. (Benzeneazo- β -naphthylamine).

Yellow O. B. (Ortho-Tolueneazo- β -naphthylamine).

Green shade:

435. Light green S. F. yellowish.

Blue shade:

692. Indigo disulfoacid.

The numbers preceding the names refer to the numbers of the colors as listed in A. G. Green's edition of the Schultz-Julius Systematic Survey of the Organic Coloring Matters, published in 1904.

Sudan I and butter yellow have been found unsatisfactory in practical use for food coloring purposes, and these colors, therefore, are withdrawn from the list of those which may be certified for use in foods.

CARTER GLASS,
Secretary of the Treasury.
D. F. HOUSTON,
Secretary of Agriculture.
WILLIAM C. REDFIELD,
Secretary of Commerce.

WASHINGTON, D. C., April 21, 1919.

301. ADULTERATED ASPIDIUM, U. S. P.

Examination of samples of "*Aspidium*," *Dryopteris filix-mas* (Linné) Schott, and *Dryopteris maryinalis* (Linné) Asa Gray, obtained on the market, has disclosed that none complied with the standard of the United States Pharmacopœia, IX. A number were adulterated, being obtained from an *Osmunda* species, probably

Osmunda cinnamomea Linné. The authentic samples were old, and their fracture did not show a pale green color in the inner half, as specified in the Pharmacopœia. In one instance worthless material was found packed in alternate layers with a Pharmacopœia product. A sample labeled "Aspidium felix-mas" was obtained from *Dryopteris marginalis*. A sample labeled "Aspidium filix-femina" was obtained from *Aspidium aculeatum* Swartz. The official species of *Aspidium* may readily be distinguished by means of the number and arrangement of the vascular bundles in the stipes. The Pharmacopœia describes both official species as having "six to twelve vascular bundles" arranged "in an interrupted circle." *Aspidium aculeatum* has two separate bundles; *Osmunda cinnamomea* has one collateral bundle. The scales can furthermore be used for differentiation. The department will consider as adulterated or misbranded under the Food and Drugs Act any "Aspidium" obtained from species other than those recognized by the United States Pharmacopœia, as well as parcels of the official drug held so long in storage that their fracture no longer complies with Pharmacopœial requirements.

302. TENTATIVE STANDARD FOR BLACK HAW (*VIBURNUM PRUNIFOLIUM*).

Examination of samples of *Viburnum prunifolium* on the market has disclosed that in some instances the material contained excessive quantities of ash and acid-insoluble ash. Upon the basis of the data obtained, the bureau is of the opinion that black haw bark of United States Pharmacopœia quality should contain not more than 8 per cent total ash nor more than 2 per cent acid-insoluble ash.

303. ADULTERATION OF BLACK HELLEBORE ROOT (*HELLEBORUS NIGER* L.).

Examination of an importation of "black hellebore root" disclosed that a monocotyledonous rhizome and root had been substituted in part for those of *Helleborus niger* L. The spurious material is light brown in color, tough, and somewhat gummy in texture, impossible to powder by ordinary methods. Black hellebore, on the contrary, is dark brown or black, brittle, and easily powdered. The substitute is also differentiated by the monocotyledonous character of the vascular bundles. It resembles more closely the white and green hellebores (*Veratrum album* and *Veratrum viride*). It differs from these in that the rhizome and roots lack starch, which occurs in marked amounts in *Veratrum*, and in the characters of the small rootlets, whose lignification is confined to the large vessels which are arranged in radial strands, whereas in *Veratrum* lignification is also evident in numerous small metaxylem cells which form the center of the rootlets and fill the spaces between the large vessels, whose radial arrangement is less evident. The rootlets of *Veratrum* are characteristically annulated or wrinkled transversely, whereas those of this material are wrinkled longitudinally. The identity of the spurious

product has not as yet been ascertained. The department will recommend the detention of "black hellebore root" found to consist in whole or in part of species other than *Helleborus niger* L.

304. WILD ROMAN CHAMOMILE (ANTHEMIS NOBILIS L.) AND SANTOLINA CHAMÆCYPARISSUS L. SUBSTITUTED FOR MATRICARIA, U. S. P.

Examination of importations of "chamomile flowers" has disclosed that in some instances the single flowers of wild Roman chamomile (*Anthemis nobilis* L.) have been offered under this label. The material in question resembled the flowers of German chamomile (*Matricaria chamomilla* L.), and possibly was collected as such. The flower heads of wild Roman chamomile have solid-chaffy receptacles, whereas those of *Matricaria chamomilla* are naked and hollow. Other importations invoiced as "chamomile flowers" have been found to consist of *Santolina chamæcyparissus* L. This product is distinguished from both Roman and German chamomile by the absence of ray flowers and by the fact that the disk flowers are recurved. The department will recommend the detention of shipments of "chamomile flowers" found to consist in whole or in part of the flowers of wild Roman chamomile or those of *Santolina chamæcyparissus* L.

305. FOOL'S PARSLEY (AETHUSA CYNAPIUM L.) SUBSTITUTED FOR CONIUM LEAVES (CONIUM MACULATUM L.).

Examination of importations of "conium leaves" (*Conium maculatum* L., poison hemlock) has disclosed that in one instance the herb of *Aethusa cynapium* L. (fool's parsley, smaller or lesser hemlock) has been substituted for the true material. *Conium maculatum* may be distinguished from *Aethusa cynapium* by the presence of an involucre, which is absent in *Aethusa*; by the bracts of the involucre, which are ovate acuminate, whereas those of *Aethusa* are linear and turned downward; and by the leaflets, which are lanceolate oblong, deeply incised, with dentate, quite sharply pointed segments, whereas those of *Aethusa* are rhomboid oval, deeply lobed, and abruptly pointed or blunt. The department will recommend the detention of any shipments of "conium leaves" found to consist in whole or in part of the leaves of *Aethusa cynapium*.

306. GUM KARAYA SUBSTITUTED FOR GUM TRAGACANTH.

Examination of samples of "gum tragacanth" has disclosed that in some instances foreign gums have been substituted therefor. The material was not of the type obtained from the official source, "*Astragalus gummifer* Labillardiere, or from other Asiatic species of *Astragalus*," but was of the type obtained chiefly from *Sterculia urens* Roxb., or from *Cochlospermum gossypium* D. C., and other species of *Sterculia* or *Cochlospermum*. These have recently been imported under the names Karaya, Kadaya, Maura, Shiraz, and In-

dian gum. Karaya gum occurs in irregular, rounded, translucent lumps of a pale buff color; it is said never to occur in the ribbon-like, whitish, light-brown bands characteristic of true tragacanth. The presence of Karaya gum and similar gums in gum tragacanth may be detected by United States Pharmacopœia, IX, tests for the purity of gum tragacanth.

307. SEEDS OF *JATROPHA CURCAS* SUBSTITUTED FOR CASTOR BEANS.

Examination of imports of "castor beans" has disclosed that in some instances the seeds of *Jatropha curcas* L., commonly known as "purging nuts" or "Barbadoes beans," have been substituted for the seeds of *Ricinus communis* L. The seeds of *Jatropha curcas* are from 16 to 20 millimeters long, 10 to 13 millimeters broad, dull dark brown, roughened by superficial cracks in the seed coat which expose its light-brown internal tissues, whereas castor beans are from 8 to 16 millimeters long, 4 to 8 millimeters broad, smooth and shining, gray, variegated with yellow-brown or reddish spots and lines. *Jatropha* seeds yield about 34 per cent of a semidrying oil which is a much more drastic purgative than that of castor beans. The department will recommend detention of any shipments of "castor beans" found to consist in whole or in part of the seeds of *Jatropha curcas*.

308. MARACAIBO BARK SOLD AS CINCHONA BARK.

In view of the fact that Maracaibo bark, an article of commerce which seems to have certain restricted uses that are legitimate, is at times substituted for cinchona bark, it is the opinion of the bureau that shipments of this product when offered for entry should be plainly labeled and invoiced to show that they are Maracaibo bark. Maracaibo bark contains little alkaloid and no quinine. Importers, under the terms of their redelivery bond, will be held responsible for the ultimate disposition of this product in accordance with the provisions of the law.

309. INCORRECT LABELING OF ORIZABA ROOT (*IPOMOEA ORIZABENSIS* LEDAN.).

Examination of importations of Mexican orizaba root (*Ipomoea orizabensis* Ledan.), sometimes improperly called "Mexican scammony root," has disclosed that in some instances the material has been improperly designated as "canagria root." The department is of the opinion that the name "canagria (canaigre) root," which has previously been applied to the root of *Rumex hymenosepalus* Torr., is incorrectly applied to the root of *Ipomoea orizabensis*, and will recommend the detention of any shipment of this product so labeled.

310. PTERIS SPECIES SUBSTITUTED FOR SARSAPARILLA U. S. P.

Examination of importations of "sarsaparilla root" has disclosed that in some instances the rhizome of *Pteris* species, probably *Pteris aquilina* L. (the common brake), has been substituted for one of the

official *Smilax* species. Under a hand lens a cross section of the substitute shows two more or less curved sclerenchymatous plates, on both sides of which are several isolated groups of fibro-vascular bundles, whereas sarsaparilla shows a central woody cylinder inclosing a pith. The department will recommend the exclusion of any shipment represented as sarsaparilla root found to consist in whole or in part of the rhizome of *Pteris aquilina*.

311. RHEUM RHAPONTICUM SUBSTITUTED FOR RHUBARB.

Examination of importations of "rhubarb" has disclosed that in a number of instances the rhizome of *Rheum rhaponticum* Linné has been substituted for genuine rhubarb, which the United States Pharmacopœia defines as "the rhizomes and roots of *Rheum officinale* Baillon, *Rheum palmatum* Linné, and the var. *tanguticum* Maximowicz (Fam. Polygonaceæ), and probably other species of *Rheum* grown in China and Thibet." The substitute, commonly known as "Austrian rhubarb" or "rhaponticum," consists usually of the rhizome branches, smaller in diameter and more conical in shape than those of the rhizome of genuine rhubarb. The roots and rhizomes show a normal structure, while within the normal, less conspicuous cambium ring the rhizome of genuine rhubarb shows several open and abnormally developed vascular bundles characterized by prominent pith rays, giving the bundles a stellate appearance.

Rhaponticum has properties somewhat similar to those of rhubarb, but is very inferior to it. The bureau will recommend the detention of "rhubarb" found to consist in whole or in part of material obtained from *Rheum rhaponticum*.

312. IMPORTATION OF INDIAN VALERIAN ROOT (VALERIANA WALLICHII D. C.).

The attention of the bureau has been called recently to the fact that Tagar valerian root (*Valeriana Wallichii* D. C.), sometimes called "Indian valerian root," has been offered for importation. This product is official in the British Pharmacopœia, but it is not recognized in either the United States Pharmacopœia or the National Formulary. It should not be labeled as valerian without qualification. No representation should be made in connection with it which would create the impression that it is the valerian (*Valeriana officinalis* Linné) which is described in the United States Pharmacopœia.

313. ZEA, N. F.

The National Formulary, fourth edition, defines corn silk as "the fresh styles and stigmas of *Zea Mays* Linné (Fam. Gramineæ)." The bureau interprets the word "fresh" used in the definition as

meaning recently gathered, undried. Dried corn silk is not considered as in compliance with the National Formulary standard.

314. WEIGHTS OF LIMA BEANS IN CANS OF VARIOUS SIZES.

The bureau recently has made an investigation of the amount of Lima beans contained in cans of various sizes when the cans are packed to capacity without any resulting impairment of quality. It has been found that properly filled cans will, in general, yield at least the following drained weights of Lima beans, the weight being determined in each instance by draining for 2 minutes on a $\frac{1}{8}$ -inch mesh screen.

No. 1:

2 $\frac{1}{8}$ by 4 inch sanitary----- S. 0 ounces.

No. 2:

3 $\frac{7}{8}$ by 4 $\frac{9}{16}$ inch sanitary----- 13.5 ounces.

No. 10:

6 $\frac{3}{8}$ by 7 inch sanitary----- (72.0 ounces) 4 pounds 8 ounces.

A can of a size not mentioned here should yield a drained weight of beans which bears the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question. These weights refer only to the immature grades commonly known as "green" Lima beans, and do not apply to "white" and "soaked" Lima beans.

While the weights given in the preceding list represent in general properly filled cans, variation in the character of the beans may, in some cases, cause a variation from these weights. It is the bureau's primary purpose, however, to secure the packing of a full can, and cans should in all cases contain the greatest amount of beans which it is possible to pack therein without impairment of quality, regardless of the exact drained weight obtained.

As a further index¹ it may be stated that a properly filled can should have a head space (measured from the bottom of the cover to the surface of the liquor) not greater than $\frac{3}{8}$ inch in the case of No. 8 and No. 10 cans, and not greater than $\frac{1}{4}$ inch in the case of cans of smaller size, the amount of liquor being just sufficient to cover the beans. In the case of sanitary cans the head spaces of $\frac{3}{8}$ and $\frac{1}{4}$ inch mentioned in the preceding list are practically equivalent to distances of $\frac{1}{2}$ and $\frac{3}{8}$ inch, measured from the top of the rim of the can to the surface of the liquor when the can is cut from the top.

In making declarations under the net weight requirement of the Federal Food and Drugs Act, the total weight of the contents of the can, liquid included, should be declared.

315. WEIGHTS OF WAX AND REFUGEE BEANS IN CANS OF VARIOUS SIZES.

An investigation recently concluded by the bureau indicates that properly filled cans should, in general, yield at least the following

¹ The statements in this paragraph should be used also as an index of fill in the case of peas (Item 318, page 117).

drained weights of beans, the weights being determined in each instance by draining for 2 minutes on a $\frac{1}{8}$ -inch mesh screen:

No. 1:

2 $\frac{11}{16}$ by 4 inch sanitary----- 6.0 ounces.

No. 2:

3 $\frac{7}{16}$ by 4 $\frac{1}{8}$ inch sanitary—

Whole beans----- (64.0 ounces) 4 pounds.

Cut beans----- (67.0 ounces) 4 pounds 3 ounces.

No. 10:

6 $\frac{1}{8}$ by 7 inch sanitary—

Whole beans----- (64.0 ounces) 4 pounds.

Cut beans----- (67.0 ounces) 4 pounds 3 ounces.

Cans of beans of exceptionally high or low specific gravity should yield drained weights which are proportionally higher or lower, respectively, than those given in the preceding list. In all cases, however, the cans should be packed as full of beans as possible without injury to quality. This guiding principle is believed to be consistent with the requirements of weight as here indicated.

Due allowance will be made in all cases for unavoidable variations in weight.

A can of a size not mentioned here should yield a drained weight of beans which bears the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question.

In making declarations under the net weight requirement of the Federal Food and Drugs Act, the total weight of the contents of the can, liquid included, should be declared.

316. WEIGHTS OF PEACHES IN CANS OF VARIOUS SIZES.

The bureau recently has made an investigation for the purpose of determining the amount of peaches contained in cans of various sizes when the cans are packed to capacity without any resulting impairment of quality of the fruit. It has been found that properly filled cans will, in general, yield at least the following drained weights of peaches, the weight being determined in each instance by draining for 2 minutes on a $\frac{1}{8}$ -inch mesh screen:

No. 1 (fruit):

3 by 4 $\frac{11}{16}$ inch sanitary----- 10 ounces.

No. 2 $\frac{1}{2}$:

4 $\frac{1}{16}$ by 4 $\frac{11}{16}$ inch sanitary----- (19 ounces) 1 pound, 3 ounces.

No. 10:

6 $\frac{1}{8}$ by 7 inch sanitary----- (64 ounces) 4 pounds.

A can of a size not mentioned here should yield a drained weight of peaches which bears the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question. These weights apply only to sliced peaches and peaches in halves. If sugar is used as such instead of

sirup in packing peaches, the sugar should be added in such a manner as to cause no reduction in the amount of peaches which could have been placed in the can in case sirup instead of sugar had been added.

Owing to variations in the character of peaches it may be impossible in a few cases to attain the weights given in the preceding list, while in many instances weights in excess of those mentioned can and should be attained. The necessity for such variations in weight will be given due consideration. Cans should, however, contain in all cases the greatest amount of peaches which it is possible to pack therein without impairment of quality.

In making declarations under the net weight requirement of the Federal Food and Drugs Act, the total weight of the contents of the can, liquid included, should be declared.

317. WEIGHTS OF PEARS IN CANS OF VARIOUS SIZES.

The bureau recently has made an investigation for the purpose of determining the amount of pears contained in cans of various sizes, when the cans are packed to capacity without any resulting impairment of quality. It has been found that properly filled cans will, in general, yield at least the following drained weights of pears, the weight being determined in each instance by draining for 2 minutes on a $\frac{1}{8}$ -inch mesh screen:

No. 1 (fruit):

3 by $4\frac{1}{8}$ inch sanitary----- 10.5 ounces.

No. 2:

$3\frac{7}{8}$ by $4\frac{1}{8}$ inch sanitary----- 13.0 ounces.

No. $2\frac{1}{2}$:

$4\frac{1}{8}$ by $4\frac{1}{8}$ inch sanitary----- (19.0 ounces) 1 pound 3 ounces.

No. 3:

$4\frac{1}{8}$ by $4\frac{7}{8}$ inch sanitary----- (22.0 ounces) 1 pound 6 ounces.

No. 3:

$4\frac{1}{8}$ by 5 inch sanitary----- (22.5 ounces) 1 pound 6.5 ounces.

No. 10:

$6\frac{3}{8}$ by 7 inch sanitary----- (67.0 ounces) 4 pounds 3 ounces.

A can of a size not mentioned here should yield a drained weight of pears which bears the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question. These weights refer only to relatively firm pears in halves. In the case of soft and broken halves they can and should be exceeded. If sugar is used as such instead of sirup in packing pears, the sugar should be added in such a manner as to cause no reduction in the amount of pears which could have been placed in the can in case sirup instead of sugar had been added.

While the weights given in the preceding list represent in general properly filled cans, variation in the character of the fruit may, in some cases, cause a variation from these weights. It is the bureau's primary purpose, however, to secure the packing of a full can, and cans should in all cases contain the greatest amount of

pears which it is possible to pack therein without impairment of quality, regardless of the exact drained weight obtained.

In making declarations under the net weight requirement of the Federal Food and Drugs Act, the total weight of the contents of the can, liquid included, should be declared.

318. WEIGHTS OF PEAS AND UNPITTED CHERRIES IN CANS OF VARIOUS SIZES.

An investigation recently concluded by the bureau indicates that properly filled cans of peas should, in general, yield the following drained weights of peas, the weights being determined in each instance by draining for 2 minutes on a $\frac{1}{8}$ -inch mesh screen:

No. 1:

$2\frac{1}{8}$ by 4 inch sanitary, and hole and cap cans----- 7.5 ounces.

No. 2:

$3\frac{7}{8}$ by $4\frac{3}{8}$ inch sanitary, and $3\frac{3}{8}$ by $4\frac{1}{8}$ inch hole and cap---- 13.5 ounces.

No. 10:

$6\frac{3}{8}$ by 7 inch sanitary, and $6\frac{1}{4}$ by $6\frac{1}{4}$ inch hole and cap-----
----- (72 ounces) 4 pounds 8 ounces.

Cans of peas¹ of low specific gravity yielding somewhat lower drained weights than these will be regarded as properly filled. On the other hand, cans of peas of high specific gravity should yield drained weights somewhat greater, to be regarded as acceptably filled. By means of the information obtained in this investigation, the bureau will be able to determine in each instance whether cans of peas of high and low specific gravity yield the drained weights which properly correspond to the specific gravities in question. In all cases, however, the can should be packed as full as practicable without injury to quality. This guiding principle is believed to be consistent with the requirements of weight here indicated.

Properly filled cans of unpitted cherries should yield, at least, the following drained weights, these weights being determined in each instance by draining for 2 minutes on a $\frac{1}{8}$ -inch mesh screen:

No. 1 (fruit):

3 by $4\frac{1}{8}$ inch sanitary----- 10.5 ounces.

No. 2:

$3\frac{7}{8}$ by $4\frac{3}{8}$ inch sanitary, and $3\frac{3}{8}$ by $4\frac{1}{8}$ inch hole and cap—

Sirup cutting out 20° Brix, or above----- 12 ounces.

Sirup cutting out below 20° Brix----- 13 ounces.

No. $2\frac{1}{2}$:

$4\frac{1}{8}$ by $4\frac{1}{8}$ inch sanitary, and 4 by $4\frac{1}{4}$ inch hole and cap—

Sirup cutting out 20° Brix, or above----- (18 ounces) 1 pound 2 ounces.

Sirup cutting out below 20° Brix----- (19 ounces) 1 pound 3 ounces.

No. 10:

$6\frac{3}{8}$ by 7 inch sanitary, and $6\frac{1}{4}$ by $6\frac{1}{4}$ inch hole and cap—

Sirup cutting out 20° Brix, or above----- (68 ounces) 4 pounds 4 ounces.

Sirup cutting out below 20° Brix----- (72 ounces) 4 pounds 8 ounces.

Due allowance will be made in all cases for unavoidable variations in weight.

¹ The index of fill given in next to the last paragraph of Item 314, page 114, applies also to peas.

A can of a size not mentioned here should yield a drained weight of peas or unpitted cherries which bears the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question.

In making declarations under the net weight requirement of the Federal Food and Drugs Act, the total weight of the contents of the can, liquid included, should be declared.

319. WEIGHTS OF SAUERKRAUT IN CANS OF VARIOUS SIZES.

Investigations have shown that properly filled cans should yield at least the following drained weights of sauerkraut, the weight being determined in each instance by draining for 2 minutes on a $\frac{1}{8}$ -inch mesh screen:

No. 2:

$3\frac{7}{16}$ by $4\frac{9}{16}$ inch sanitary, and $3\frac{3}{8}$ by $4\frac{9}{16}$ inch hole and cap-----
----- (16 ounces) 1 pound.

No. 2 $\frac{1}{2}$:

$4\frac{1}{16}$ by $4\frac{11}{16}$ inch sanitary, and 4 by $4\frac{3}{4}$ inch hole and cap-----
----- (23 ounces) 1 pound 7 ounces.

No. 3:

$4\frac{1}{4}$ by $4\frac{7}{8}$ inch sanitary, and $4\frac{3}{16}$ by $4\frac{7}{8}$ inch hole and cap-----
----- (27 ounces) 1 pound 11 ounces.

No. 10:

$6\frac{3}{16}$ by 7 inch sanitary, and $6\frac{1}{4}$ by $6\frac{1}{4}$ inch hole and cap-----
----- (80 ounces) 5 pounds.

A can of a size not mentioned here should yield a drained weight which bears the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question.

All cans should be packed with the maximum amount of sauerkraut which is consistent with maintenance of quality, and the cut-out weights mentioned in the preceding list should be exceeded whenever this is possible without impairment of quality.

In making declarations under the net weight requirement of the Federal Food and Drugs Act, the total weight of the contents of the can, liquid included, should be declared.

320. WEIGHTS OF SPINACH, SWISS CHARD, AND BEET TOPS IN CANS OF VARIOUS SIZES.

An investigation recently concluded by the bureau indicates that properly filled cans should yield at least the following drained weights of spinach, the weight being determined in each instance by draining for 2 minutes on a $\frac{1}{8}$ -inch mesh screen:

No. 2:

$3\frac{7}{16}$ by $4\frac{9}{16}$ inch sanitary, and $3\frac{3}{8}$ by $4\frac{9}{16}$ inch hole and cap----- 15 ounces.

No. 2 $\frac{1}{2}$:

$4\frac{1}{16}$ by $4\frac{11}{16}$ inch sanitary, and 4 by $4\frac{3}{4}$ inch hole and cap-----
----- (22 ounces) 1 pound 6 ounces.

No. 3:

$4\frac{1}{4}$ by $4\frac{7}{8}$ inch sanitary, and $4\frac{1}{8}$ by $4\frac{7}{8}$ inch hole and cap-----
 ----- (25.5 ounces) 1 pound 9.5 ounces.

No. 10:

$6\frac{3}{8}$ by 7 inch sanitary, and $6\frac{1}{4}$ by $6\frac{1}{4}$ inch hole and cap-----
 ----- (78 ounces) 4 pounds 14 ounces.

The weights just mentioned apply also to Swiss chard and beet tops packed in cans of the sizes given. A can of size not mentioned here should yield a drained weight which bears the same relation to the drained weight indicated for the can nearest in size as that existing between the capacities of the cans in question.

In the case of spinach it has been found that the put-in weights required to give the cut-out weights mentioned in the preceding list will vary somewhat with the character of the spinach. For instance, a given put-in weight of fall-packed spinach usually yields a higher cut-out weight than the same put-in weight of spring-packed spinach. Furthermore, the cut-out weight yielded by a certain put-in weight of spinach, Swiss chard, or beet tops will vary markedly in any given factory in case the manner of draining after blanching is not uniform, this being due to the fact that the spinach, Swiss chard, or beet tops put in the cans under such condition contain varying amounts of liquid. Each packer should, therefore, make certain that his method of draining after blanching is uniform, so that this cause for variation in cut-out weight may be eliminated.

All cans should be packed with the maximum amount of spinach, Swiss chard, and beet tops which is consistent with maintenance of quality, and the cut-out weights mentioned in the preceding list should be exceeded whenever this is possible.

In making declarations under the net weight requirement of the Federal Food and Drugs Act the total weight of the contents of the can, liquid included, should be declared.

321. WEIGHTS OF RIVER HERRING ROE IN CANS OF VARIOUS SIZES.

Investigations by the bureau indicate that properly filled cans of river herring roe will yield at least the following drained weights of roe, the weight being determined in each instance by draining for 2 minutes:

No. 2:

$3\frac{1}{8}$ by $4\frac{1}{8}$ inch sanitary, or $3\frac{3}{8}$ by $4\frac{1}{8}$ inch hole and cap-----
 ----- (18 ounces) 1 pound, 2 ounces.

No. 2 Special:

$3\frac{1}{8}$ by $3\frac{1}{8}$ inch sanitary----- (16 ounces) 1 pound.

In making declarations under the net weight requirement of the Federal Food and Drugs Act the total weight of the contents of the can, liquid included, should be declared.

322. USE OF THE TERM "NET WEIGHT WHEN PACKED."

The Food and Drugs Act requires that food in package form shall bear a statement of the quantity of the contents at the time it is offered for interstate shipment or otherwise comes within the jurisdiction of the act. Because of variations in weight which may occur before shipment, a statement of "net weight when packed" is not necessarily a statement of the net weight when offered for shipment. Allowance should be made in packing products which are liable to change in weight, so that the declaration of net weight will be true at the time the article becomes subject to the operation of the law.

323. SHIPMENTS OF COTTONSEED MEAL IN UNIFORM SIZE SACKS TO MANUFACTURERS NOT EXEMPT FROM MARKING WITH NET WEIGHT.

In Service and Regulatory Announcements, Chemistry 23, Item 299, the bureau announced that cottonseed meal in sacks of uniform size is regarded as food in package form, and should bear a plain and conspicuous statement of the net weight of the contents. There appears to be some doubt among members of the trade as to whether this ruling applies to shipments made to feed manufacturers for the purpose of using in mixed feed and where the product does not appear on the open market in the original unbroken packages.

The Food and Drugs Act makes no provision for exempting from its operation shipments which are intended for manufacturing purposes. Cottonseed meal in sacks of uniform quantity of contents should therefore bear a statement of net weight, regardless of the ultimate disposition of the product.

324. DECLARATION OF NET WEIGHT REQUIRED ON WRAPPED MEATS [EXTRACT FROM AN ACT MAKING APPROPRIATIONS FOR THE DEPARTMENT OF AGRICULTURE FOR THE FISCAL YEAR ENDING JUNE 30, 1920, APPROVED JULY 24, 1919 (66TH CONG. 1ST SESS. H. R. 7413)]

*Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, * * ** That the word "package" where it occurs the second and last time in the act entitled "An act to amend section 8 of an act entitled, 'An act for preventing the manufacture, sale, or transportation of adulterated or misbranded or poisonous or deleterious foods, drugs, medicines, and liquors, and for regulating traffic therein, and for other purposes,'" approved March 3, 1913, shall include and shall be construed to include wrapped meats inclosed in papers or other materials as prepared by the manufacturers thereof for sale. * * *

This amendment renders inoperative the rulings given as General Information 17, Service and Regulatory Announcements, Chemistry 6, and Item 248, Service and Regulatory Announcements, Chemistry 21.

325. STATEMENT OF QUANTITY OF CONTENTS REQUIRED ON BARRELS AND BOXES OF ICED FISH.

The bureau has observed many shipments of iced fish packed in barrels and boxes which bore no statement of the amount of fish contained. These containers often serve as a unit of sale, and it is the opinion of the bureau that fish so packed is food in package form within the meaning of the Net Weight Amendment to the Food and Drugs Act, and should therefore bear a statement of the quantity of the contents. Barrels and boxes of iced fish not so marked are considered as misbranded.

326. LABELING CODFISH FROM WHICH PART OR ALL OF THE BONES HAVE BEEN REMOVED.

Some manufacturers are placing on the market packages of codfish labeled as "boneless" from which only a few of the larger bones have been removed. Other similar products from which all or practically all the bones have been removed are sold under such labelings as "absolutely boneless," "strictly boneless," and "no bones." Investigation by the bureau has shown that a very small part, if any, of the retail trade and consuming public is familiar with the distinction, and that a practically boneless fish is expected by them whenever the word "boneless" appears on the label.

The word "boneless" should be limited to the labeling of those products from which all or practically all the bones have been removed.

327. NOTICE TO PACKERS AND SHIPPERS OF FISH.

Recently several kinds of fish which hitherto were not used for food purposes have been placed on the market. Some of these products have been sold under incorrect names. Apparently the misbranding is due usually to lack of knowledge of correct nomenclature rather than to intent to deceive or defraud. In other cases comparatively well-known fishes, such as the whiting, are being sold to consumers under misleading names.

It is to the interest of dealers to avoid establishing a trade for these fishes under names which later may be prohibited.

In order that possible difficulties may be avoided, it is suggested that packers and shippers who are handling or contemplate handling such products submit questions of the propriety of proposed names to the Bureau of Chemistry, for reference to the Bureau of Fisheries.

328. "STERILIZED" CEREAL PRODUCTS.

Cereal products which have been subjected to some form of heat treatment for the purpose of preventing insect infestation should not be labeled as "sterilized" unless they are sterile bacteriologically. The use of the term "sterilized," or other similar terms, on products not free from bacteria is considered a misbranding.

329. SO-CALLED EGG SUBSTITUTES.

The bureau has set forth its views regarding the application of the Food and Drugs Act to so-called egg substitutes in Opinion 23 and Item 172 of the Service and Regulatory Announcements, and by means of announcements in the press. Nevertheless, a number of products purporting to take the place of eggs in baking and cooking, which are looked upon as adulterated or misbranded, continue to be shipped in interstate commerce. The department has already referred for prosecution a number of cases based on such shipments.

These products may be divided into two general classes: (1) Those in which dried eggs or other egg products are an ingredient; and (2) those which do not contain eggs in any form.

While those of the second class may not be labeled with a designation indicating eggs to be one of the constituents, or with definite statements that they are substitutes for eggs, many of the labels suggest by indirect statement or insinuate by vague and indefinite expressions that the articles take the place of eggs in culinary operations. The following are examples: "Not a substitute for eggs, but no eggs are required;" "25¢ package can be used in place of 3 doz. eggs;" "use in recipes calling for whole eggs;" "it takes the place of high-priced ingredients in baking and cooking." Baking and cooking tests show that of the very large number of these preparations examined so far by the bureau none has a culinary value to entitle it to be sold under representations that it is a substitute for eggs. Products baked with them show no increase in volume over those baked without them under conditions otherwise identical. They do not impart to baked goods or to other culinary products those properties which are imparted by eggs, nor even similar properties. Chemical analysis shows that their nutritional value is not comparable to that of eggs. Any purpose they may serve can usually be satisfied much more cheaply by articles in daily use in the household. It would appear impossible to market these preparations under any label that meets the requirements of the law and at the same time is satisfactory to the manufacturer. A label that tells no more than the truth about them precludes their sale at the prices charged.

Those few preparations which have some value as egg substitutes, due so far as the bureau's experience has shown to substantial proportions of egg, should be subjected to thorough baking and cooking tests before labels are prepared, and then only such statements as are in strict accordance with the facts should be made. The use of yellow color in these products, or in those which do not contain egg, can only have the effect of concealing the lack of eggs, or simulating the appearance of eggs, and is considered an adulteration, regardless of whether or not color is declared on the label.

330. ADULTERATION OF GRAINS WITH WATER, FOREIGN GRAINS, SCREENINGS, OR SIMILAR SUBSTANCES.

The addition of water to wheat or other grains which come within the jurisdiction of the Federal Food and Drugs Act is in violation of that law, regardless of whether or not the moisture content of the grain after such treatment falls within the tolerances permitted by the official grain standards of the United States. Such a practice is clearly defined as an adulteration in section 7 of the act, and will be proceeded against accordingly.

The addition of screenings, weed seeds, foreign grains, or similar substances comes within the same prohibition.

331. LABELING OILS.

Inspectors of the bureau have recently encountered shipments of edible oils labeled with some statement such as "winter-pressed cottonseed oil compounded with pure olive oil." Investigation has shown that some of these products contain only a trace of olive oil.

It is the opinion of the bureau that the use of olive oil in small quantities simply for the purpose of labeling such products as compounds and naming olive oil as an ingredient is in violation of the Food and Drugs Act, if the products come within its jurisdiction. Any ingredient mentioned on the label of a compound should be present in sufficient quantity definitely to impart its characteristics to the product. Cottonseed oil to which only a sufficient proportion of olive oil has been added to impart an olive-oil flavor may properly be labeled as "cottonseed oil flavored with olive oil," or some similar term. Such a product, however, should not be labeled as a compound of cottonseed and olive oils.

This principle is applicable also to the labeling of similar products made from other oils with olive oil.

332. LABELING OLEOMARGARINE PREPARED FROM NUT OILS.

Under the provisions of the Oleomargarine Law of August 2, 1886, enforced by the Bureau of Internal Revenue, Treasury Department, oleomargarine prepared from nut oils is required to be labeled with the term "oleomargarine." Many of these products bear a secondary labeling, indicating that they owe their fat content exclusively to nut oils. The labeling of oleomargarine with any statement, design, or device indicating the fat content to be derived from nuts is considered as misbranding, if cottonseed oil, soy bean oil, or other oils not derived from nuts are used in whole or in part.

333. LABELING TEA (SUPPLEMENTING ITEM 240, P. 71, S. R. A. CHEM. 21).

The bureau is informed that large quantities of teas grown on the island of Java from seed produced in Ceylon and India have

recently been imported into this country. These teas are similar to Ceylon and India teas, and apparently have to some extent been labeled and sold as Ceylon and India teas. The regulations for the enforcement of the Food and Drugs Act prohibit the use of a geographical name in connection with a food or drug product not manufactured or produced in the place indicated, when such name may give a false impression of the origin of the article. Teas grown in Java should not be labeled with other geographical names, regardless of their similarity to teas produced in other countries.

Another type of misbranding which has come to the bureau's attention is the use of principal labels indicating teas of certain varieties while secondary labels show the presence of teas other than those mentioned on the principal labels. The principal labels should not represent a portion of the constituents of a mixture or blend to the exclusion of other constituents present. It is not considered that the use of the secondary labels corrects the impression which may be given by such misleading principal labels.

334. STANDARDS OF PURITY FOR FOOD PRODUCTS (CIRCULAR 136, OFFICE OF THE SECRETARY).

The department's definitions and standards for food products have been published as Circular 136, Office of the Secretary, "Standards of Purity for Food Products," issued June, 1919. These definitions and standards include those published in the form of food inspection decisions and those originally published in Circular 19, Office of the Secretary, which have not been superseded by such decisions. Copies of Circular 136 may be had upon application to the bureau.

335. FIELD ORGANIZATION OF THE BUREAU OF CHEMISTRY ENGAGED IN THE ENFORCEMENT OF THE FEDERAL FOOD AND DRUGS ACT (SUPERSEDING ITEM 255, S. R. A. CHEM. 21).

Office.	Officer in charge.	Location.
Central District:		
District headquarters, Chicago, Ill...	Roscoe E. Doolittle ¹ ..	1625 Transportation Building, Dearborn and Harrison Streets, Chicago, Ill.
Station headquarters—		Do.
Chicago, Ill.....	George W. Hoover ² ...	Telephone, Wabash 6732.
Cincinnati, Ohio.....	Leo B. Forst ²	411 Government Building, Fifth, Main and Walnut Streets. Telephone, Canal 4760, ring 84.
Kansas City, Mo.....	E. R. Smith.....	409 Post Office Building. Bell telephone, Main 737.
Minneapolis, Minn.....	H. H. Walters ²	319 Federal Office Building, Third Street and Marquette Avenue. Telephone, Nicollet 2209.
New Orleans, La.....	Robert S. Hollingshead. ²	U. S. Customhouse, Canal and Decatur Streets. Telephone, Main 4664.
St. Louis, Mo.....	William R. M. Wharton. ²	Old Customhouse, Third and Olive Streets. Bell telephone, Olive 326.

¹ Chief of district.

² Chief of station.

335. FIELD ORGANIZATION OF THE BUREAU OF CHEMISTRY, ETC.—Continued.

Office.	Officer in charge.	Location.
Eastern District:		
District headquarters, New York, N. Y.	Benjamin R. Hart ¹ ...	1034 U. S. Appraiser's Stores, Christopher and Washington Streets.
Station headquarters— Baltimore, Md.....	Arthur L. Sullivan ² ...	Park Avenue Building, Park Avenue and Saratoga Street. Telephone, Mt. Vernon 2448.
Boston, Mass.....	George H. Adams ²	U. S. Appraiser's Stores, 408 Atlantic Avenue. Telephone, Main 5865.
Buffalo, N. Y.....	Leicester Patton ²	Federal Building, South Division and Ellicott Streets. Telephone, Seneca 1480.
New York, N. Y.....	Harry W. Redfield ² ..	1012 U. S. Appraiser's Stores, Christopher and Washington Streets. Telephone, Spring 3344.
Philadelphia, Pa.....	Arthur Stengel ²	Room 405, U. S. Appraiser's Stores, 134 South Second Street. Telephones: Bell, Lombard 521; Keystone, Main 4660.
San Juan, P. R.....	Willford J. McGee ²	301-304 Post Office Building, The Marina. Telephone, S. J. 100.
Savannah, Ga.....	H. H. Wagner ²	U. S. Customhouse, Bay and Bull Streets. Telephone, 1249.
Western District:		
District headquarters, San Francisco, Calif.	Roy W. Hiltz ¹	Room 33, U. S. Appraiser's Stores, Sansome and Washington Streets.
Station headquarters— Denver, Colo.....	Robert S. Hiltner ²	Tabor Opera House Building, Sixteenth and Curtis Streets. Telephone, Main 5911.
San Francisco, Calif.....	Wendell Vincent ²	Room 33, U. S. Appraiser's Stores, Sansome and Washington Streets. Telephone, Douglas 2926.
Seattle, Wash.....	Arthur W. Hansen ² ..	4145 Arcade Building, 1318 First Avenue. Telephone, Main 1438.
Inspection offices—		
Los Angeles, Calif.....	Barclay C. Winslow ² ..	Post Office, Box 295.
Portland, Oreg.....	Grant J. Morton ²	165 Customhouse Building.

¹ Chief of district.² Chief of station.³ Inspector.

The dividing line between the Eastern and Central Districts runs along the western boundaries of Pennsylvania and West Virginia, and follows State lines south, including Georgia and Florida in the Eastern District. The dividing line between the Central and Western Districts runs south on the State lines, following the eastern boundary of Montana, including the whole of Colorado in the Western District and the whole of Texas in the Central District.

336. STATE DAIRY, FOOD, DRUG, AND FEEDING STUFFS OFFICIALS.

The following additional changes among State officials have been noted since the announcement of changes in the Directory of Federal and State Dairy, Food, Drug, and Feeding Stuffs Officials in Service and Regulatory Announcements, Chemistry 23, page 106:

Alabama.—M. C. Allgood,¹ Commissioner of Agriculture and Industries, Montgomery.

Arizona.—Jane H. Rider,¹ Director, State Laboratory, University of Arizona, Tucson, in charge of foods and feeding stuffs; W. A. Barr, State Dairy Commissioner, Tucson, in charge of milk products.

Arkansas.—J. G. Ferguson,¹ Commissioner, Bureau of Mines, Manufacture, and Agriculture, Little Rock, in charge of foods, drugs, and feeding stuffs.

¹ Commissioned official.

Colorado.—W. F. Cannon, Food and Drug Commissioner, Capitol Building, Denver, in charge of foods, drugs, and feeding stuffs.

Connecticut.—E. M. Bailey,² Chief Analytical Chemist, Agricultural Experiment Station, New Haven.

Delaware.—L. S. Conwell, Secretary, State Board of Health, Dover, in charge of foods.

Illinois.—J. L. McLaughlin, Superintendent, Division of Foods and Dairies, Department of Agriculture, 1410 Kimball Building, Chicago, in charge of foods and feeding stuffs.

Indiana.—I. L. Miller, Food and Drug Commissioner, State Board of Health, State House, Indianapolis, in charge of foods and drugs.

Kansas.—H. M. Jones,¹ State Dairy Commissioner, Agricultural College, Manhattan, in charge of milk products.

Kentucky.—J. G. Furnish, Director, Food and Drug Bureau, State Board of Health, Covington.

Maine.—Brooks Brown, Dairy Inspector, Department of Agriculture, Augusta, in charge of milk products.

Massachusetts.—P. M. Harwood, General Agent, Department of Agriculture, Boston, in charge of milk products.

Michigan.—W. C. Geagley, State Analyst, Food and Drug Department, Lansing.

Missouri.—Jewell Mayes,¹ Secretary, Board of Agriculture, Jefferson City, in charge of feeding stuffs; E. G. Bennett, Dairy Commissioner, Board of Agriculture, Columbia, in charge of milk products.

Montana.—W. H. Filuhr, State Dairy Commissioner, Helena, in charge of milk products.

Nebraska.—Leo Stuhr,¹ Secretary, Department of Agriculture, Lincoln; W. S. Frisbie,² Chief, Food and Drug Bureau, Department of Agriculture, Lincoln, in charge of foods, feeding stuffs, and drugs.

New Hampshire.—C. Duncan,¹ Secretary, Board of Health, State House, Concord, in charge of foods and drugs; H. R. Kraybill, Chemist, Agricultural Experiment Station, Durham, in charge of feeding stuffs.

New York.—G. E. Hogue, Director, Dairy Bureau, Division of Agriculture, Albany, in charge of feeds and milk products.

North Dakota.—J. J. Osterhaus, State Dairy Commissioner, Bismark, in charge of milk products.

Oklahoma.—A. R. Lewis,¹ Commissioner of Health, Department of Public Health, Oklahoma City, in charge of foods and drugs; J. P. Folan, Assistant Commissioner, Oklahoma City; J. A. Whitehurst,¹ President, Board of Agriculture, Oklahoma City, in charge of feeds.

South Carolina.—A. C. Summers,^{1, 2} State Chemist, Chemical Division, Department of Agriculture, Commerce, and Industries, Columbia; R. M. Simpson,² Chief Chemist, Chemical Division, Department of Agriculture, Commerce, and Industries, Columbia.

Tennessee.—F. M. McRee,¹ Commissioner, Department of Agriculture, Nashville, in charge of feeding stuffs; J. W. Sample,² State Chemist, Department of Agriculture, Nashville.

Virginia.—J. B. Weems, Chief Chemist, Division of Chemistry, Department of Agriculture and Immigration, Richmond.

West Virginia.—J. H. Stewart,¹ Commissioner, Department of Agriculture, Charleston, in charge of feeds.

Wyoming.—C. Stanley Greenbaum,¹ Commissioner, Dairy, Food, and Oil Department, Cheyenne, in charge of foods, feeding stuffs and drugs.

A complete revised Directory of Federal and State Dairy, Food, Drug, and Feeding Stuff officials will be published at an early date, and, as soon as available, may be had upon application to the bureau.

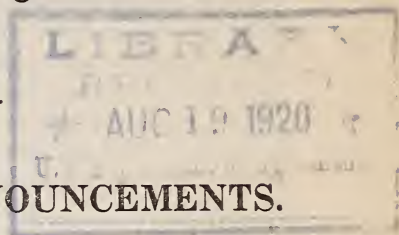
¹ Commissioned official.

² Collaborating chemist.

United States Department of Agriculture,

BUREAU OF CHEMISTRY.

C. L. ALSBERG, CHIEF OF BUREAU.



SERVICE AND REGULATORY ANNOUNCEMENTS.

No. 25.

IMPORTATION AND INSPECTION OF TEA.

To officers of the Tea Inspection Service and others concerned:

The appended copy of an act entitled "An act to prevent the importation of impure and unwholesome tea," approved March 2, 1897, as amended by the act approved May 16, 1908, and the act of May 31, 1920, making appropriations for the Department of Agriculture for the fiscal year ending June 30, 1921, and the regulations hereby adopted thereunder by the Department of Agriculture, which will take effect on July 1, 1920, and the instructions of the Treasury Department to customs officers in the matter are published for your information and guidance.

E. D. BALL,

Acting Secretary of Agriculture.

WASHINGTON, D. C., July 1, 1920.

AN ACT To prevent the importation of impure and unwholesome tea.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That from and after May first, eighteen hundred and ninety-seven, it shall be unlawful for any person or persons or corporation to import or bring into the United States any merchandise as tea which is inferior in purity, quality, and fitness for consumption to the standards provided in section three of this act, and the importation of all such merchandise is hereby prohibited.

SEC. 2. That immediately after the passage of this act, and on or before February fifteenth of each year thereafter, the Secretary of the Treasury shall appoint a board to consist of seven members, each of whom shall be an expert in teas, and who shall prepare and submit to him standard samples of tea; that the persons so appointed shall be at all times subject to removal by the said Secretary, and shall serve for the term of one year, that vacancies in the said board occurring by removal, death, resignation, or any other cause shall be forthwith filled by the Secretary of the Treasury by appointment, such appointee to hold for the unexpired term; that said board shall appoint a presiding officer, who shall be the medium of all communications to or from such board; that each member of said board shall receive as compensation the sum of fifty dollars per annum, which, together with all necessary expenses while engaged upon the duty herein provided, shall be paid out of the appropriation for "expenses of collecting the revenue from customs."

SEC. 3. That the Secretary of the Treasury, upon the recommendation of the said board, shall fix and establish uniform standards of purity, quality, and fitness for consumption of all kinds of teas imported into the United States, and shall procure and deposit in the customhouses of the ports of New York, Chicago, San Francisco, and such other ports as he may determine, duplicate samples of such standards; that said Secretary shall procure a sufficient number of other duplicate samples of such standards to supply the importers and dealers in tea at all ports desiring the same at cost. All teas, or merchandise described as tea, of inferior purity, quality and fitness for consumption to such standards shall be deemed within the prohibition of the first section hereof.

SEC. 4. That on making entry at the customhouse of all teas, or merchandise described as tea, imported into the United States the importer or consignee shall give a bond to the collector of the port that such merchandise shall not be removed from the warehouse until released by the collector, after it shall have been duly examined with reference to its purity, quality, and fitness for consumption; that for the purpose of such examination samples of each line in every invoice of tea shall be submitted by the importer or consignee to the examiner, together with the sworn statement of such importer or consignee that such samples represent the true quality of each and every part of the invoice and accord with the specifications therein contained; or, in the discretion of the Secretary of the Treasury, such samples shall be obtained by the examiner and compared by him with the standards established by this act; and in cases where said tea, or merchandise described as tea, is entered at ports where there is no qualified examiner as provided in section seven, the consignee or importer shall in the manner aforesaid furnish under oath a sample of each line of tea to the collector or other revenue officer to whom is committed the collection of duties, and said officer shall also draw or cause to be drawn samples of each line in every invoice and shall forward the same to a duly qualified examiner as provided in section seven: *Provided, however,* That the bond above required shall also be conditioned for the payment of all customhouse charges which may attach to such merchandise prior to its being released or destroyed (as the case may be), under the provision of this act.

SEC. 5. That if, after an examination as provided in section four, the tea is found by the examiner to be equal in purity, quality, and fitness for consumption to the standards hereinbefore provided, and no reexamination shall be demanded by the collector as provided in section six, a permit shall at once be granted to the importer or consignee declaring the tea free from the control of the customs authorities; but if on examination such tea, or merchandise described as tea, is found, in the opinion of the examiner, to be inferior in purity, quality, and fitness for consumption to the said standards, the importer or consignee shall be immediately notified, and the tea, or merchandise described as tea, shall not be released by the customhouse, unless on a reexamination called for by the importer or consignee the finding of the examiner shall be found to be erroneous: *Provided,* That should a portion of the invoice be passed by the examiner, a permit shall be granted for that portion and the remainder held for further examination, as provided in section six.

SEC. 6. That in case the collector, importer, or consignee shall protest against the finding of the examiner, the matter in dispute shall be referred for decision to a board of three United States general appraisers, to be designated by the Secretary of the Treasury, and if such board shall, after due examination, find the tea in question to be equal in purity, quality, and fitness for consumption to the proper standards, a permit shall be issued by the collector for its release and delivery to the importer, but if upon such final reexamination by such

board the tea shall be found to be inferior in purity, quality, and fitness for consumption to the said standards, the importer or consignee shall give a bond, with security satisfactory to the collector, to export said tea, or merchandise described as tea, out of the limits of the United States within a period of six months after such final reexamination; and if the same shall not have been exported within the time specified, the collector, at the expiration of that time, shall cause the same to be destroyed.

SEC. 7. That the examination herein provided for shall be made by a duly qualified examiner at a port where standard samples are established, and where the merchandise is entered at ports where there is no qualified examiner, the examination shall be made at that one of said ports which is nearest the port of entry, and that for this purpose samples of the merchandise, obtained in the manner prescribed by section four of this act, shall be forwarded to the proper port by the collector or chief officer at the port of entry; that in all cases of examination or reexamination of teas, or merchandise described as tea, by examiners or boards of United States general appraisers under the provisions of this act, the purity, quality, and fitness for consumption of the same shall be tested according to the usages and customs of the tea trade, including the testing of an infusion of the same in boiling water, and, if necessary, chemical analysis.

SEC. 8. That in cases of reexamination of teas, or merchandise described as teas, by a board of United States general appraisers in pursuance of the provisions hereof, samples of the tea, or merchandise described as tea, in dispute, for transmission to such board for its decision, shall be put up and sealed by the examiner in the presence of the importer or consignee if he so desires, and transmitted to such board, together with a copy of the finding of the examiner, setting forth the cause of condemnation and the claim or ground of the protest of the importer relating to the same, such samples and the papers therewith to be distinguished by such mark that the same may be identified; that the decision of such board shall be in writing, signed by them, and transmitted, together with the record and samples, within three days after the rendition thereof, to the collector, who shall forthwith furnish the examiner and the importer or consignee with a copy of said decision or finding. The Board of United States General Appraisers herein provided for shall be authorized to obtain the advice, when necessary, of persons skilled in the examination of teas, who shall each receive for his services in any particular case a compensation not exceeding five dollars.

SEC. 9. That no imported teas which have been rejected by a customs examiner or by a board of United States general appraisers and exported under the provisions of this act shall be reimported into the United States under the penalty of forfeiture for a violation of this prohibition.

SEC. 10. That the Secretary of the Treasury shall have the power to enforce the provisions of this act by appropriate regulations.

SEC. 11. That teas actually on shipboard for shipment to the United States at the time of the passage of this act shall not be subject to the prohibition hereof, but the provisions of the act entitled "An act to prevent the importation of adulterated and spurious teas," approved March second, eighteen hundred and eighty-three, shall be applicable thereto.

SEC. 12. That the act entitled "An act to prevent the importation of adulterated and spurious teas," approved March second, eighteen hundred and eighty-three, is hereby repealed, such repeal to take effect on the date on which this act goes into effect.

Approved, March 2, 1897.

AN ACT To amend an act entitled "An act to prevent the importation of impure and unwholesome tea," approved March second, eighteen hundred and ninety-seven.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That section one of "An act to prevent the importation of impure and unwholesome tea," approved March second, eighteen hundred and ninety-seven, be amended by adding at the end thereof the following words: "*Provided*, That nothing herein shall affect or prevent the importation into the United States, under such regulations as the Secretary of the Treasury may prescribe, of any merchandise as tea which may be inferior in purity, quality, and fitness for consumption to the standards established by the Secretary of the Treasury, or of any tea waste, tea siftings, or tea sweepings, for the sole purpose of manufacturing theine, caffeine, or other chemical products whereby the identity and character of the original material is entirely destroyed or changed; and that importers and manufacturers who import or bring into the United States such tea, tea waste, tea siftings, or tea sweepings shall give suitable bond, to be approved as to amount and securities by the Secretary of the Treasury, conditioned that said imported material shall be only used for the purposes herein provided, under such regulations as may be prescribed by the Secretary of the Treasury."¹

Provision in an act approved May 31, 1920, making appropriations for the Department of Agriculture for the fiscal year ending June 30, 1921.

The Secretary of Agriculture shall, from and after the taking effect of this act, execute and perform all the powers and duties conferred on the Secretary of the Treasury by the act approved March 2, 1897 (Twenty-ninth Statutes at Large, page 604), entitled "An act to prevent the importation of impure and unwholesome tea," as amended by the act approved May 16, 1908 (Thirty-fifth Statutes at Large, page 163), entitled "An act to amend an act entitled 'An act to prevent the importation of impure and unwholesome tea,' approved March 2, 1897": *Provided*, That the bonds given to the United States as security in pursuance of section one, as amended, shall be subject to the approval only of the collector of customs at the port of entry; that in place of the Board of United States General Appraisers provided for by section six of the act there shall be designated by the Secretary of Agriculture three employees of the Department of Agriculture to serve as the United States Board of Tea Appeals with all the powers and duties conferred by the act on the Board of United States General Appraisers.

REGULATIONS.

(1) The importation of any merchandise as tea which is inferior in purity, quality, and fitness for consumption to the standards fixed and established by the Secretary of Agriculture, in accordance with section 3 of the tea act, is prohibited.

Importations of tea may be entered either for consumption, transit to foreign countries, or for immediate transportation without appraisement, and all entries must be on the regular forms, and the regular serial numbers, for both bonds and entries, should be used.

Tea entered for consumption must be stored as provided in regulation 2, pending examination, and bond must be taken by the collector of customs,

¹ For regulations under this amendment see Treasury Decision 29311 of October 28, 1908.

as provided in section 4, act of March 2, 1897, on customs Cat. No. 7551 or 7553.

This bond shall be canceled upon the issuance of a permit for release, as the consumption entry bond includes provisions for the redelivery, the exportation, the destruction, and the holding of the merchandise for customs examination.

Imported teas entered at an exterior port destined for immediate transportation to an interior port shall be forwarded without detention.

(2) Warehouses for the storage of tea will be designated by the collector of customs, and the proprietor thereof will be required to give a bond in the form prescribed (customs Cat. No. 3891). Teas not stored in such designated warehouses will be placed in general order store or in public store pending examination and release on proper permit. In the absence of proper storage facilities at custom houses, teas may be retained in locked cars as constructive warehouses, under proper supervision, pending examination.

The importer's premises may be designated as warehouses for the storage of tea on the filing of the bond provided for by these regulations, but whenever, in the discretion of the collector of customs, it shall be considered desirable, a storekeeper shall be assigned to the supervision of such premises at the importer's expense while the teas shall remain under bond therein.

(3) When tea under examination is stored in any warehouse it must be so placed as to be separate from other merchandise and so as to allow convenient supervision by customs officers and officers of the Tea Inspection Service. At ports where there are no bonded warehouses, class 2 or 3, the chief customs officer of the port will, when necessary, procure suitable premises for the temporary storage of any tea arriving at his port. The repacking of tea in warehouse for export purposes is not allowed.

All expenses of storage, cartage, and labor must be paid by the importer.

(4) Chief officers of customs may order such an examination of packages containing tea as will satisfy them that no dutiable goods are packed therein. For this purpose the customary designation should be made of packages for examination in public store.

(5) Tea importers desiring to import teas into the United States to be blended, mixed, and repacked for export can do so by bonding a warehouse under the provisions of paragraph M of section 4 of the tariff act of October 3, 1913, upon compliance with articles 747 to 773 of the Customs Regulations of 1915, as amended by T. D. 36748, giving bond on customs Cat. No. 3569. All teas placed in bonded manufacturing warehouses must be exported.

(6) No tea shall be delivered to the importer or removed from warehouse for any purpose before the examination required by the tea act.

(7) Where tea is put up in packages of not over 2 pounds in weight, imported by mail, express, or otherwise from the country of production, and the fact is established that the packages are samples for distribution, or for use in soliciting orders and not for sale, no examination should be made under the act of March 2, 1897, and they may be delivered at once to the importer.

Packages of tea not exceeding 5 pounds in weight brought by passengers may be delivered without examination for purity under the act of March 2, 1897.

(8) Unclaimed teas should be taken possession of by collectors of customs the same as other unclaimed goods and placed in "general order," but not sold at the expiration of the year unless declared fit for consumption by a designated tea examiner.

(9) Tea packages and contents should be treated as a unit, and no separation of tea from its covering can be allowed either for exportation or destruction.

except in cases of importations of tea containing an excessive amount of dust, when the dust can be exported after sifting or destroyed under customs supervision and the tea admitted to entry if found up to the standard.

(10) The examination of teas at ports where a duly qualified tea examiner is stationed shall be made by means of samples drawn by the sampler from packages designated by the tea examiner. The importer, when his teas are ready for sampling, shall submit in duplicate to the tea examiner a chop list and release permit (T. I. S. Cat. No. 1) of the several lines included in the invoice, and the tea examiner shall select for examination packages representing the different lines.

The examination and report upon such samples shall be made in accordance with the provisions of section 7 of the above act, and the result of this examination shall be noted on the invoice by the tea examiner before he returns the invoice to the collector of customs. The tea examiner at the same time should make his returns on the original copy of the chop list and release permit (T. I. S. Cat. No. 1), which, after being duly signed by him, should be forwarded by him to the importer or consignee.

In case the tea coverings are dutiable, the tea examiner shall follow the same procedure as above, except that the chop list and release permit shall be returned to the collector of customs for such action as he sees fit to take.

In case a partial release is desired, the importer shall furnish an additional chop list and release permit (T. I. S. Cat. No. 1) of the goods that he desires, the original chop list and release permit being retained by the tea examiner until action on all the teas in the entry has been taken.

(11) In case an entry of imported tea shall be made at a port or subport where no tea examiner is stationed, the importer should prepare the chop list and release permit (T. I. S. Cat. No. 1) in triplicate and forward them to the chief officer of the customs at the port of entry. The importer will also furnish the chief officer of the customs at such port samples with a sworn statement that the samples submitted by him are drawn from packages designated by the chief officer of the port, and covered by his entry (naming the vessel), and that to the best of his knowledge and belief they represent the true qualities of each and every part of the invoice (including the proportion of dust) and accord with the specifications contained therein. Duplicate samples shall be obtained by such officers, and both sets of samples, together with the original and one copy of the chop list and tea-release permit (T. I. S. Cat. No. 1), shall be forwarded to the nearest qualified tea examiner for his report and return. Samples sent for the purpose of examination from ports of importation to ports where tea examiners are located shall be packed in perfectly new tin cans, cylindrical in shape, 2½ inches deep, 3 inches in diameter, of a capacity of 4 ounces, with tight slip covers, properly labeled and properly "seasoned," according to the customs of trade.

(12) In all cases the importer shall indicate on the chop list and release permit where the goods are to be sampled, whether on the dock or in warehouse.

If the consular invoice has not been received the importer may prepare an additional copy of the chop list and release permit as a pro forma invoice, marking across the face thereof "Pro Forma Invoice."

Importers may print their chop list and release permit forms, provided they conform strictly with the official form (T. I. S. Cat. No. 1). Otherwise, they can be obtained free from the United States tea examiner at ports where tea examiners are stationed, or from the chief officer of customs at ports, or subports, where no tea examiners are stationed.

(13) Surplus samples drawn from importations for purposes of examination, and which represent pure tea as declared by the examiner, shall be returned to the importer after examination is completed, if so requested by the importer, but if no request is made for the return of samples they shall be disposed of as provided in regulation 14 for unused standard samples.

Surplus samples representing tea which has been finally rejected should be destroyed, or, after being denatured, should be sold for manufacturing purposes under the act of May 16, 1908.

(14) Tea standards, original and duplicate, will be prepared by the Board of Tea Experts, subject to the approval of the Secretary of Agriculture.

A quantity of tea of the approved standards will be repacked in half-pound tin containers by competent tea packers under the constant supervision of an officer of the Tea Inspection Service, and full sets will be furnished the Board of Tea Appeals, the Supervising Tea Examiner, and the examiners of tea at all the tea examining stations.

Standards will be furnished to actual importers and regular tea brokers on application to the Supervising Tea Examiner, at the actual cost of the same.

After standard samples have served their purpose and new season samples submitted, the old samples may be included in quarterly sales of unclaimed goods, and the proceeds paid into the Treasury, after deducting expenses of advertisement and sale, the designation on the packages showing such teas to have been used as Government standards to be obliterated before delivery to purchaser.

(15) The following are the standards selected by the Board of Tea Experts, which are hereby fixed and established as standards under this act for the year 1920:

- | | |
|---|--|
| 1. Formosa Oolong (used for Foochow
and Canton Oolong).
2. Congou.
3. Ceylon (used for India, Java, and
Sumatra).
4. Gunpowder, green. | 5. Young Hyson, green.
6. Japan.
7. Scented Orange Pekoe (used
for capers).
8. Scented Canton. |
|---|--|

COMPARISON WITH STANDARDS.

(16) Examiners are instructed not to pass upon samples representing importations of tea imported separately from the importation; neither shall they give nonofficial opinions concerning samples.

The examination of tea in comparison with the standards under this act shall be made according to the usages and customs of the tea trade, including the testing of an infusion in boiling water, and, if necessary, chemical analysis; and examiners are advised, inasmuch as they must not under the law admit any tea inferior to the standards in purity, quality, and fitness for consumption, to employ the present methods of determining the presence of artificial coloring and other impurities (see Reg. 24).

(17) In comparing with standards examiners are to test all the teas for quality, for impurity consisting of artificial coloring or facing matter, and other impurity, and for quality of infused leaf. Quality shall be ascertained by drawing, according to the custom of the tea trade, with the weight of a silver half dime to the cup. The quality must be equal to standard, but the flavor may be that of a different district, as long as it is equally fit for consumption. As an illustration, a Teenkai may be equal to a Moyune, but a distinctly smoky or rank Fychow or Wenchow of sour character is not considered equal to the first two mentioned.

In examining all teas that are to be compared with either the Gunpowder or Young Hyson standards, while limiting the comparison in the matter of infused leaf to the specific standard called for, examiners are advised to admit teas upon the question of quality if they are equal to either of the above mentioned standards.

Tea dust and fannings for which there is no specific standard should be tested for quality, purity, and fitness for consumption in comparison with their respective leaf standards.

(18) In order to test the quality of the infused leaf in comparison with the standard, a second drawing should be made of double weight. Any tea showing on repeated test an excess of "floaters" (woody stems which remain floating after the leaf is thoroughly infused) or an excess of scum, as compared with the standard, would justly be rejected. After pouring off the water, the infused leaf should be taken out so as to exhibit the lower side which rested against the cup. Should the mass show a larger quantity of exhausted or decayed leaf than the standard it affords sufficient evidence to be judged inferior in quality and consequently to be rejected.

(19) Macao or Canton Congou and Brick tea should be compared with the standard for China Congou. The mustiness or damaged flavor exhibited in certain Canton teas would be just cause for rejection.

(20) Whenever Japans, Ceylons, Indias, or any other teas are made up to imitate the green teas of China, they are to be examined in comparison with the China green standards. Should Japans be made as fermented teas, they are to be examined in comparison with the Congou standard.

(21) All Powchong (scented) Formosa Oolong teas should be examined in comparison with the Formosa standard.

(22) Tea dust or broken leaf mixed with other teas or separate, made to imitate gunpowder or other teas, with the use of paste or gum, or any other substance, would justly be rejected.

(23) If the examiner suspects the presence of paraffin or any similar substance, he should make the following test in comparison with the standard: Spread the tea between two sheets of unglazed white paper. Place thereon a hot iron. The greasy substance, if any, will appear on the paper, and if not equal to the standard the tea would justly be rejected.

(24) To examine for impurities the following tests should be used in comparison with the standard:

READ TEST, WITH ADDITIONS AND MODIFICATIONS, AND THE CUP TEST, DOUBLE WEIGHT.

Place 2 ounces of tea in a sieve 5 or 6 inches in diameter, having 60 meshes to the inch and provided with a top. Sift a small quantity of the dust onto a semiglazed white paper about 8 by 10 inches. The amount of dust placed on the paper should be approximately 1 grain. To get the requisite amount of dust it is sometimes necessary to rub the leaf gently against the bottom of the sieve, but this must not be done until the sieve has been well shaken over the test paper. The dust thus collected should be poured from the paper into the scales, and after weighing the amount of 1 grain it is returned to the same paper, and should be well distributed over the surface of the paper. The paper should then be placed on a plain, firm surface, preferably glass or marble, and the dust crushed by pushing over it, with considerable pressure, a flat steel spatula about 5 inches long. This is done repeatedly, the tea dust being ground almost to a powder and the particles of coloring matter, if any, being thus spread or streaked on the paper, so as to become more apparent.

The loose dust should then be brushed off and the paper examined by means of a simple lens magnifying $7\frac{1}{2}$ diameters. In distinguishing these particles and streaks bright light is essential.

The crushed leaf in either black or green tea appears in such quantity that there is no chance of mistaking the leaf for artificial coloring or facing material.

This test is performed in comparison with the standard, and if the tea is clearly equal to the standard in regard to artificial coloring or facing matter, the operation need not be repeated. If particles of artificial coloring or facing are found in the sample under comparison with the standard, this operation should be repeated a sufficient number of times for the examiner to satisfy himself as to whether or not the tea contains impurities consisting of artificial coloring or facing matter in excess of the standard. If found to contain artificial coloring or facing matter in excess of the standard, samples should be drawn from packages representing at least 5 per cent of the line in question and subjected to the above test to see if a majority of these samples contain artificial coloring or facing matter in excess of the standard.

The above test may be applied to all varieties of tea.

In the case of Japans and all other green (unfermented) teas, in addition to the above white-paper test, repeat the operation in comparison with the respective standard on semiglazed black paper for facings. If it is not equal to the standard, additional samples should be drawn and tested as provided above in the test on white paper. This black-paper test detects all facings like talc, gypsum, barium sulphate, clay, etc.

Should the examination of the sample by the cup test, double weight, for scum, sediment, etc., or the Read test, or both, disclose the presence of more impurities than the standard, a pound sample should be sent to the nearest food and drug inspection station of the Department of Agriculture, and an analysis made in comparison with the standard to determine whether it contains more impurities than the standard. If the tea in question is found to contain more impurities than the standard, it would properly be rejected as not being equal to the standard in purity.

All extraneous substances are impurities, and the presence of any may be detected in any way found efficient.

(25) The dust and fannings in all Formosa and Foochow Oolongs, Canton teas, Congous, Indias, Ceylons, Javas, and Sumatras must be restricted to 8 per cent when sifted through a sieve of No. 16 mesh made of brass wire, and the same limit (8 per cent) must hereafter be applied to China, India, and Ceylon green teas. In order that the needle leaf and Pekoe tips may not be confounded with dust they must be returned with the dust to the sieve for a second and third sifting until separated.

(26) In the case of Ceylon, India, Java, and Sumatra teas the needle leaf and Pekoe tips shall be separated by passing them, together with the dust, through a No. 26 sieve of No. 30 brass wire, after the tea has been sifted through a No. 16 sieve.

(27) Dust and fannings in Japanese teas must not exceed 4 per cent when tested by a No. 30 sieve of No. 31 brass wire. Before condemning any tea for dust, examiners shall sieve at least two packages. Examiners must follow absolutely the method of examination herein set forth.

(28) Should a tea prove on examination to be inferior to the standard in any one of the requisites—namely, quality, quality of infused leaf, or purity—it would justly be rejected, notwithstanding the fact that it may be superior to the standards in some of the qualifications. No consideration shall be given to the appearance or so-called style of the dry leaf.

(29) If, after examination, the tea is found not to be prohibited under the act, a release permit shall at once be granted to the importer, declaring that the tea is not within the prohibition of the tea act; but if, on examination, such tea, or merchandise described as tea, is found, in the opinion of the examiner, to come within the prohibitions of the law and of these regulations, the importer shall be immediately notified, and the tea, or merchandise described as tea, so returned, shall not be released by the customhouse authorities, unless on a reexamination called for by the importer the return of the examiner shall be found erroneous. Should a portion only of the invoice be passed by the examiner as correct, a permit of delivery shall be granted for that portion and the remainder held as provided in section 6 of the act.

In all cases of rejections by examiners, the importers should be notified of the reason for rejection; that is, whether it be on the ground of quality, character of infused leaf, dust, or admixture with foreign substance.

(30) In case the collector of customs, importer, or consignee shall protest against the finding of the examiner, the matter in dispute shall be referred for decision to the United States Board of Tea Appeals, designated by the Secretary of Agriculture, and if such board shall, after due examination, find the tea in question to be equal in purity, quality, and fitness for consumption, as compared with the proper standards, a permit shall be issued by the collector of customs for its release and delivery to the importer; but if upon such final reexamination by such board the tea shall be found to be inferior in purity, quality, and fitness for consumption, as compared with the said standards, the importer or consignee shall give a bond, unless he has previously done so, with security satisfactory to the collector, to export said tea out of the limits of the United States within a period of six months after such final reexamination; and if the same shall not have been exported within the time specified, the collector of customs, at the expiration of that time, shall cause the same to be destroyed.

(31) If the importer desires teas rejected by the examiner to be reviewed by the United States Board of Tea Appeals, as provided in section 6 of the said act, he shall, within 30 days after he has been notified of such return, file a written application with the collector in the form T. I. S. 20 (formerly customs Cat. No. 4345).

The collector will thereupon forward such application to the United States Board of Tea Appeals, designated by the Secretary of Agriculture for review of the matter in dispute, and the proceedings shall be according to section 8 of the act.

The reexamination of the tea samples must be restricted to the samples put up and sealed by the examiner at ports where qualified tea examiners are stationed, or by the chief officer of the customs, if there is no qualified tea examiner so stationed, in the presence of the importer or consignee, if he so desires. In either case the samples should be transmitted to the board by the tea examiner, together with a copy of the finding of the examiner, setting forth the cause of condemnation.

These samples for reexamination should weigh at least 1 pound, and should be put up in tins securely labeled (T. I. S. Cat. No. 21, formerly customs Cat. No. 6926) and well wiped and seasoned. Half of such samples shall be utilized for the examination by the board and for return to the port of entry with the decision, as heretofore, and the remaining half pound, if the tea be rejected by said board, shall be distributed among the various examiners for their information and guidance.

Teas rejected by tea examiners and rejections affirmed by the United States Board of Tea Appeals can not be reexamined.

(32) Rejected tea can only be released or withdrawn for exportation, for transportation and exportation, or for manufacturing purposes under the act of May 16, 1908, and the regulations thereunder in T. D. 29311, as the case may be.

(33) Teas to be exported for the reason that they are within the prohibition of the statute will be entered for exportation on customs Cat. No. 7515, and bond on form customs Cat. No. 7557 shall be given for their exportation in a penal sum equal to double the value of the tea, provided consumption entry bond No. 7551 or No. 7553 was not previously given.

Whenever a bond is given to export any condemned tea in pursuance of the act, it will be canceled upon the filing of an outward bill of lading and a duly authenticated certificate of clearance from the customs officer supervising the lading thereof, as in the case of rejected foods and drugs (T. D. 28841), and all accrued charges must be paid before issuance of permit for exportation.

At interior ports the export entry shall be made for transportation and immediate exportation in bond.

(34) No imported teas which have been rejected by an examiner, or by the United States Board of Tea Appeals, and exported under the provisions of this act, shall be reimported into the United States under the penalty of forfeiture for a violation of this prohibition.

Customs officers will make seizure of any tea so imported.

(35) Whenever condemned tea is to be destroyed it must be conveyed to some suitable place, and proper means, to be prescribed by the examiner, must be used for its effectual destruction, which shall be effected in the presence of an officer of customs, detailed by the collector for the purpose. Before the tea is destroyed a particular description or statement of the same must be prepared containing the name of the importer or owner, the date of importation, the name of the vessel, and the place from which imported, with the character and quantity of the tea and the invoice value. The fact of its destruction must be certified on said statement by the officer detailed as aforesaid, which statement must be filed in the customhouse.

SUPERVISING TEA EXAMINER—DUTIES, ETC.

(36) The Supervising Tea Examiner is charged with the immediate supervision of all matters relating to the enforcement of the Tea Act, and particularly the securing of uniformity in the treatment of imported teas at all the points of examination. He is also to perform such duties in connection with tea under the food and drugs act as may be assigned to him.

For the purpose of securing uniformity in the treatment of teas each tea examiner will send to the Supervising Tea Examiner one-half pound samples of the teas rejected by him, also such other samples of teas as the Supervising Tea Examiner may direct. To each sample a label T. I. S. Cat. No. 2 (formerly customs Cat. No. 6489) shall be affixed.

The examiner of tea at each port where a qualified tea examiner is stationed shall prepare and forward to the Supervising Tea Examiner and to the chairman of the United States Board of Tea Appeals, as soon as practicable after the close of each month, a report, T. I. S. Cat. No. 3 (formerly customs Cat. No. 6445), showing details as to every shipment of tea examined by the tea examiner. This information the tea examiner should compile from his report of "Teas Imported and Examined," T. I. S. Cat. No. 4 (formerly customs Cat. No. 6447), which should always be kept up to date.

United States Department of Agriculture,

BUREAU OF CHEMISTRY.

C. L. ALSBERG, CHIEF OF BUREAU.

SERVICE AND REGULATORY ANNOUNCEMENTS.

No. 26.

CONTENTS.

	Page.
<i>Piper ribesoides</i> Wallr. substituted for cubebs (<i>Piper cubeba</i> L.)	13
Tentative standard for hydrastis (goldenseal)	14
Cotton or Scotch thistle (<i>Onopordon</i> sp.) substituted for saffron (<i>Crocus sativa</i> L.)	14
Weights of wax and refugee beans in cans of various sizes	15
Weight of Maryland style corn in No. 2 cans	15
Weights of peaches in cans of various sizes	16
Weights of minced razor clams and minced hard-shell clams in cans of various sizes	17
Tentative definitions for kipper and kipper unsplit	17
Sale of Pacific coast rockfish as "red snapper" and "red cod"	18
Notice to packers of tuna and similar fish	18
Notice to manufacturers of linseed meal	19
Denaturing of decomposed eggs for use in stock or poultry feed	19
Frozen and liquid egg products	20
Bleached flour	21
Labeling of vegetable cooking fats	21
Bombay mace	21
Sour salt	22
Labeling of canned tomatoes with pulp, purée, etc	22
Labeling of candy prepared from coconut and cereals	23
Use of term "sparkling" when applied to carbonated fruit juices	23
Labeling of clear and cloudy fruit-flavored beverages	23
Use of word "champagne" in labeling unfermented beverages	24
Use of names indicative of alcoholic beverages in labeling dealcoholized and non-alcoholic products	24
Field organization of the Bureau of Chemistry engaged in the enforcement of the Federal Food and Drugs Act	25
State dairy, food, drug, and feeding stuffs officials	25

337. PIPER RIBESIOIDES WALLR. SUBSTITUTED FOR CUBEBS (PIPER CUBEBA L.).

Examination of importations of cubebs (*Piper cubeba* L.) has disclosed that in some instances the fruits of *Piper ribesoides* Wallr. were substituted in whole or in part for the true material. *Piper cubeba* L. may be distinguished from *Piper ribesoides* Wallr. by the

smaller fruits, 3-6 millimeters in diameter, by the shorter stemlike extensions, 5-7 millimeters in length, and by the crimson-red coloration given when treated with concentrated sulphuric acid. The fruit of *Piper ribesoides* is from 5 to 8 millimeters in diameter, has longer, somewhat flattened and curved stemlike extensions, up to 13 millimeters in length, and gives a brownish coloration when treated with concentrated sulphuric acid. There are stone cells in both the outer and inner layer of the fruit coat in both species. Those in the inner layer of *Piper cubeba* are radially elongated, while those of *Piper ribesoides* are generally isodiametric. The Pharmacopœia requires that cubebs contain not more than 5 per cent of stems or other foreign matter. The department will recommend the exclusion of any shipments of so-called cubebs found to contain more than 5 per cent foreign matter, including the fruits of *Piper ribesoides* Wallr. and any other material, except as definite evidence is furnished that the product will be and is used by a manufacturing firm for a purpose which in no way implies that it is the pharmacopœial article.

333. TENTATIVE STANDARD FOR HYDRASTIS (GOLDENSEAL).

A recent survey of hydrastis roots on the market in both the whole and powdered state has disclosed that in some instances the material contained excessive quantities of ash and acid-insoluble ash. Upon the basis of the data obtained, the bureau is of the opinion that hydrastis should contain not more than 8 per cent total ash nor more than 3 per cent acid-insoluble ash.

339. COTTON OR SCOTCH THISTLE (ONOPORDON SP.) SUBSTITUTED FOR SAFFRON (CROCUS SATIVA L.).

Examination of importations of saffron (*Crocus sativa* L.) has disclosed that in two instances the flower tops (corolla, stigmas, and anthers) of cotton or Scotch thistle (*Onopordon* sp.), artificially dyed with Tartrazine and Commercial Ponceau 2 R, and weighted with potassium nitrate, borax, and glycerin, were substituted for the true material. Saffron may be distinguished from Onopordon by the trilobed stigma, the lack of corollas and anthers, and the characteristic yellow color which it gives when placed in water in dilution from 1 to 100,000 or greater. Onopordon is characterized by the tubular florets which are very much longer than the stigmas of *Crocus*, by the narrow extensions of the stamens above the anthers, by the club-shaped, many-celled glandular hairs in the corollas, and by the pollen grains with peculiarly thickened, triangular coat. The artificial dyes may be recognized by the pink to red color which is produced when the material is placed in organic solvents (1 to 500). Added salts may be detected by a high total ash. The department will recommend the exclusion of any shipments of so-called saffron found to consist in whole or in part of Onopordon.

340. WEIGHTS OF WAX AND REFUGEE BEANS IN CANS OF VARIOUS SIZES (AMENDING ITEM 315, P. 114, S. R. A. CHEM. 24).

Further extensive investigation confirms the correctness of the drained weights specified for No. 1 and No. 2 cans of wax and refugee beans in Item 315, page 114, Service and Regulatory Announcements, Chemistry 24. It has been found, however, that the drained weights given for whole and cut beans in No. 10 cans are rather difficult to attain under certain conditions. It has therefore been deemed advisable to reduce the requirements of 64 ounces whole beans and 67 ounces cut beans in No. 10 cans to 61 ounces and 65 ounces, respectively.

Due allowance will be made in cases where through failure to blanch it may be found impossible to attain the specified weights. In certain cases the weights may be attained even without blanching, while in other instances blanching may be necessary. The bureau desires to emphasize the fact that whether or not the beans are blanched the cans should always contain the greatest amount of beans it is possible to pack in them without impairment of quality.

341. WEIGHT OF MARYLAND STYLE CORN IN NO. 2 CANS.

The bureau recently has made an investigation to determine the amount of Maryland style or whole grain corn contained in No. 2 cans packed to capacity without impairment of quality.

It may be stated as a practical guide that well-filled cans should, after processing, have a head space (measured from the bottom of the cover to the surface of the liquid) not greater than $\frac{1}{4}$ inch. The amount of liquid should be just sufficient to cover the corn. In sanitary cans a head space of $\frac{1}{4}$ inch is practically equivalent to a distance of $\frac{3}{8}$ inch, measured from the top of the rim of the can to the surface of the liquid, the can being cut from the top.

The average drained or "cut-out" weight for properly filled cans is about 14.5 ounces. In no case was a weight of less than 13.5 ounces found, which weight will therefore be regarded as a minimum. However, if the head space and appearance show the can to be slack filled the fill obviously will not be regarded as satisfactory, even though the minimum of 13.5 ounces has been attained. Fourteen and one-half (14.5) ounces will be regarded as an average standard. Due allowance will be made when smaller weights represent properly filled cans. In some instances cans filled to capacity without impairment of quality will be found to yield drained weights in excess of 15 ounces. All cans should be packed with the maximum amount of corn consistent with maintenance of quality, and the drained weights specified should be exceeded when possible without impairing quality.

The investigation has further shown that the "swell," or increase from "put-in" to "cut-out" weight of corn, ranges ordinarily from

0.5 to 1.5 ounces for young corn and from 2 to 3 ounces (or even more in some instances) for old corn.

The drained weight is determined by draining the contents of the cans for two minutes on a $\frac{1}{8}$ -inch-mesh screen.

In making declarations under the net weight requirement of the Federal Food and Drugs Act, the total weight of the contents of the can, liquid included, should be declared.

342. WEIGHTS OF PEACHES IN CANS OF VARIOUS SIZES (AMENDING ITEM 316, P. 115, S. R. A. CHEM. 24).

As a result of further extensive investigation it has been found that in general drained weights of canned peaches somewhat greater than those specified in Item 316, page 115, Service and Regulatory Announcements, Chemistry 24, can be attained. The drained weights named in that ruling have therefore been revised as follow:

No. 1 (fruit):	
3 by $4\frac{1}{8}$ inch sanitary-----	10.5 ounces.
No. 2:	
$3\frac{7}{8}$ by $4\frac{3}{8}$ inch sanitary-----	13.5 ounces.
No. $2\frac{1}{2}$:	
$4\frac{1}{8}$ by $4\frac{1}{8}$ inch sanitary-----	(20 ounces) 1 pound, 4 ounces.
No. 10:	
$6\frac{1}{8}$ by 7 inch sanitary-----	(68 ounces) 4 pounds, 4 ounces.

The revised drained weight for No. 10 cans does not apply to pie peaches. In view of the fact that the weight representative of properly filled No. 10 cans of pie peaches varies considerably, it is not deemed advisable to specify a definite drained weight for cans of that size. The fill of No. 10 cans of pie peaches will be judged on the appearance of the pack and the particular circumstances in each case.

The revised weights apply only to sliced peaches and peaches in halves, as did the weights given in Item 316. To determine drained weight the contents of No. $2\frac{1}{2}$ cans or smaller cans should be emptied on a circular $\frac{1}{8}$ -inch-mesh screen, 8 inches in diameter, set in a frame with a vertical side higher than the level of the product on the screen. The contents of the can should be distributed over the screen so as to form a layer of uniform depth, this being accomplished, so far as possible, by the manner of emptying from the can. When necessary, peaches in halves should be turned over with the pit side down to permit draining of any liquid present in the pit cavity; this should be done in such way as to express no additional amount of liquor from the material. The period of draining should be two minutes. The method of determining drained weight of No. 10 cans is the same as the foregoing, with the exception that a circular $\frac{1}{8}$ -inch-mesh screen, 12 inches in diameter, is used. This screen should also be set in a frame with a vertical side higher than the level of the product on the screen.

Because of variations in the character of peaches, properly filled cans may in some cases fail to yield weights as great as those specified, while in other cases these weights can and should be exceeded. Due allowance will be made where the weights announced can not be attained. On the other hand, it is expected that weights exceeding the revised weights will be attained whenever this is possible without impairment of quality. The bureau desires to emphasize the fact that in all cases the cans should contain the greatest amount of peaches it is possible to pack in them without impairment of quality.

343. WEIGHTS OF MINCED RAZOR CLAMS AND MINCED HARD-SHELL CLAMS IN CANS OF VARIOUS SIZES.

The bureau has made an investigation to determine the amount of minced razor clams contained in cans of various sizes when packed to capacity without impairment in quality of the product. It has been found that properly filled cans will yield at least the following drained weights:

No. $\frac{1}{2}$ flat (salmon):	
3 $\frac{3}{8}$ by 2 inches-----	3 $\frac{1}{2}$ ounces.
No. 1 regular (Eastern oyster):	
2 $\frac{1}{16}$ by 4 inches-----	5 ounces.
No. 1 tall (salmon):	
3 by 4 $\frac{3}{8}$ inches-----	8 ounces.
No. 2 regular:	
3 $\frac{3}{8}$ by 4 $\frac{1}{16}$ inches-----	9 ounces.

These weights apply also to minced hard-shell clams. Cans of sizes not mentioned should be proportionately filled. The procedure for determining the drained or "cut-out" weight is the same as that described in Service and Regulatory Announcements, Chemistry 14, Item 134:

Make a circular cut almost around the top of the can, push the cut top back into its original position, invert, and allow the contents to drain through the circular opening for *one minute*. Pour the liquid through a colander and return to the can any weighable particles of solids which have been carried away by the liquid. The openings in the colander should not exceed $\frac{1}{16}$ inch in diameter.

The weights here named should be regarded as minimum weights. Should future investigations indicate that any or all of them are too low, appropriate changes in the ruling will be made.

In making declarations under the net weight requirement of the Federal Food and Drugs Act the total weight of the contents of the can, liquid included, should be declared.

344. TENTATIVE DEFINITIONS FOR KIPPER AND KIPPER UNSPLIT.

After conference with the Bureau of Fisheries the following tentative definitions for "kipper" and "kipper unsplit" are recognized

and until further notice will be used as a guide by this bureau in the enforcement of the Federal Food and Drugs Act.

Kipper.—A fish which has been split through the back from tail to head, eviscerated, lightly salted, and lightly smoked. Example, *kippered herring*.

Kipper unsplit.—A fish which has been headed and eviscerated (but not split), lightly salted, and lightly smoked. Example, *kippered herring unsplit*.

The designations "kippered round" and "whole kipper" for kipper unsplit are held objectionable because a round or whole fish has head and viscera intact. The adoption of a distinctive name, "buckling," for example, for kipper unsplit is undesirable because the term "kipper" has become well established in trade practice. The designation "kipper unsplit" is believed to be sufficiently distinctive.

345. SALE OF PACIFIC COAST ROCKFISH AS "RED SNAPPER" AND "RED COD."

The bureau has observed shipments of Pacific coast rockfish sold under the names "red snapper" and "red cod."

The Bureau of Fisheries advises that the correct name for any of the fishes of the genera *Sebastes* and *Sebastes* is rockfish, with or without an appropriate qualifying adjective, such as "red rockfish," etc.; that the name "snapper," with or without a qualifying adjective, being preempted by Atlantic coast species of a different family, is not permissible for such fishes; and that the name "rock cod," frequently applied to members of these genera, is not permissible for the reason that the fishes are not cod, or related to the cod family.

Shipments of rockfish labeled or sold as "red snapper," "red cod," or "rock cod" are considered as misbranded under the Food and Drugs Act.

346. NOTICE TO PACKERS OF TUNA AND SIMILAR FISH (SUPERSEDING ITEM 218, P. 61, S. R. A. CHEM. 20).

The following table contains the names of the species of tuna and similar fish commonly packed on the Pacific coast, together with the names which, in the opinion of the bureau, may properly be used on the labels:

SPECIES.	COMMON NAMES WHICH MAY BE USED ON LABELS.
<i>Germo alalunga</i> (<i>Thunnus alalunga</i> (Starks))	Albacore, Tuna, Long-finned tuna.
<i>Thunnus thynnus</i>	Tuna, Blue-fin tuna, Leaping tuna.
<i>Germo macropterus</i> or <i>Germo germo</i> (<i>Thunnus macropterus</i> (Starks))	Tuna, Yellow-fin tuna.
<i>Gymnosarda pelamis</i> (<i>Euthynnus pelamis</i> (Starks))	Striped tuna. ¹
<i>Sarda chilensis</i>	Bonito, Bonita.
<i>Seriola dorsalis</i>	Yellow tail, Amber fish.

¹ The word "striped" should appear in type of the same prominence as the word "tuna."

By trade usage and understanding the terms "white meat tuna," "tuna, white meat only," and equivalent expressions appear to be applied to the white meat of *Germo alalunga*. The use of these terms to describe the meats of *Thunnus thynnus* and *Germo macropterus* is likely to convey a false and misleading impression to the consumer.

347. NOTICE TO MANUFACTURERS OF LINSEED MEAL.

It has come to the bureau's attention that some manufacturers of linseed meal are putting out a product containing excessive weed seeds and other foreign materials. In some instances screenings cake is added by grinding with the linseed cake. In other instances the foreign materials find their way into the finished product through failure to remove them by employing the most improved commercial processes of cleaning.

A product of this character if sold as linseed meal is clearly defined by section 7 of the Food and Drugs Act as adulterated and will be proceeded against accordingly if brought within the jurisdiction of the law.

348. DENATURING OF DECOMPOSED EGGS FOR USE IN STOCK OR POULTRY FEED.

The bureau has been asked for an opinion concerning the use of decomposed eggs in the manufacture of stock and poultry feeds. In General Information 19, Service and Regulatory Announcements, Chemistry 7, the bureau expressed as its opinion that the Food and Drugs Act prohibits traffic within its jurisdiction in decomposed eggs for any purpose unless they are denatured in such a way as to render their use as food impossible. The bureau will make no objection, however, to the shipment of decomposed eggs for use in the manufacture of stock or poultry feeds, provided they are suitable for such use and are properly denatured. It appears that all classes of inedible eggs (Table 1, p. 12, Department of Agriculture Bulletin 565), except black rots, moldy eggs, and eggs with crusted yolks, would be satisfactory for use in feeds.

In Item 192, Service and Regulatory Announcements, Chemistry 18, a suggested procedure for denaturing eggs and egg products for technical purposes by the use of birch tar oil and power distillate was given. These two denaturants render eggs unsuitable not only for human consumption but for consumption by animals also. A method of denaturing which may be satisfactory, if the eggs are to be used in the preparation of poultry feed, consists of cooking them until they are hard and grinding or crushing them, shell and all. If the eggs are desired for feeding stock where the presence of shell would be objectionable, denaturing may be accomplished by breaking out the eggs, cooking them until they are hard and then adding sufficient cottonseed meal to insure that they can not be used for human food. Obviously, where the eggs are intended for stock feed no

substance should be added in the process of denaturing that might be deleterious to the health of animals.

349. FROZEN AND LIQUID EGG PRODUCTS.

For several years the Bureau of Chemistry has been studying the production of frozen and liquid egg products which enter interstate commerce and are subject to the regulation of the Food and Drugs Act. A detailed report of this work is given in Bureau of Chemistry Bulletin 158 and Department of Agriculture Bulletins 224, 391, 565, 663, and 846. Bulletin 846, "Examination of Frozen Egg Products and Interpretation of Results," gives in great detail chemical, bacteriological, physical, and microscopical methods which may be applied in an objective examination of frozen and liquid egg products to determine the character of the eggs used, and provides a definite mathematical expression, giving the proper amount of importance to each of these analytical results, which can be used in interpreting the combined results on a logical, nonvarying basis not subject to personal opinion.

It is recognized that the freezing of broken-out eggs offers a means of conserving a valuable food material, and that this industry should be encouraged if eggs of proper quality are used and if the product is handled with due care and cleanliness during all stages of the manufacturing process, in properly equipped rooms set aside for that purpose.

However, it is known that eggs which were not fit for food, and which could not have been sold for food in any other form, have been introduced into frozen and liquid egg products, and have entered interstate commerce in violation of the provisions of the Food and Drugs Act.

As a result of the investigational work done, the bureau has come to the following conclusions:

1. Black rots, white rots, mixed rots (addled eggs), sour eggs, eggs with green whites, eggs in which the entire white is cloudy, eggs with stuck yolks, moldy eggs, eggs showing blood rings, eggs containing embryo chicks, and eggs with abnormal odors are not fit for food and should not be used in preparing frozen and liquid egg products. All these types are easily recognized by physical examination, and may be readily excluded by the manufacturer of frozen and liquid egg products by reason of their appearance, odor, or taste, without recourse to chemical, bacteriological, or microscopical examination.

2. Under existing conditions in the trade it is possible and practicable to prepare only two kinds of frozen and liquid egg products when grading eggs out of the shell, namely, food egg and egg to be employed in the manufacture of products which will not be used as food for man. Eggs of the latter kind should be immediately destroyed or denatured in accordance with Item 192, page 46, Service

and Regulatory Announcements, Chemistry 18, or Item 348, page 19, Service and Regulatory Announcements, Chemistry 26.

350. BLEACHED FLOUR.

Flour bleached by any process is regarded by the bureau as adulterated if the bleaching has reduced the quality and strength of the article or has concealed damage or inferiority. Bleached flour may be shipped within the jurisdiction of the Food and Drugs Act only on condition that the bleaching has not impaired the quality or strength of the article or concealed damage or inferiority, and then only if branded plainly to indicate that it has undergone a process of bleaching. Failure to label the containers to show that such flour has been bleached will subject it to a charge of misbranding.

The United States Supreme Court has ruled, with reference to the section of the act relating to the addition of a poisonous or deleterious ingredient, that to constitute adulteration an article of food must, by the addition of an ingredient, be rendered injurious to health, and, furthermore, that all the circumstances must be examined to determine whether the article of food has been rendered injurious. No action will be taken at the present time on the ground that bleaching introduces into the flour a substance which may be injurious to health, provided as a result of bleaching there is not introduced such a quantity of the bleaching agent as may render the flour injurious as indicated in the decision of the Supreme Court. Should evidence later become available that the bleaching of flour introduces an ingredient in minute quantities which has the effect of rendering the article injurious to health, announcement of the fact will be made and appropriate action will be taken to prevent thereafter the shipment of bleached flour within the jurisdiction of the Food and Drugs Act.

Whether bleaching in any given shipment reduces the quality and strength of the flour or conceals damage or inferiority must be decided on the basis of the facts in each particular case.

This ruling supersedes Food Inspection Decision 100, and is issued with the approval of the Secretary of Agriculture.

351. LABELING OF VEGETABLE COOKING FATS.

Vegetable cooking fats which have the appearance of lard and are used for essentially the same purposes should be labeled with some expression indicating their true nature in order to prevent purchasers from receiving the erroneous impression that they are lard. The use of fanciful or trade names does not relieve articles of this kind from the necessity for such labeling.

352. BOMBAY MACE.

Bombay mace is botanically a mace, and closely resembles true mace in appearance. It differs from true mace in that it has practically no flavor and is useless as a spice.

The bureau is of the opinion that Bombay mace should not be used as an ingredient of spices, even when they are labeled to show its presence, since purchasers expect to get a type of true mace under the name "Bombay mace." Obviously, the only use for Bombay mace in spices is as a filler and adulterant. Previous announcements by the bureau not in harmony with this opinion are hereby recalled.

353. SOUR SALT.

Investigation has shown that under the name "sour salt" purchasers expect to receive an article consisting of tartaric acid, or citric acid, or a mixture of both.

A product containing alum labeled as sour salt is regarded as both adulterated and misbranded under the Food and Drugs Act.

354. LABELING OF CANNED TOMATOES WITH PULP, PURÉE, ETC.

Inquiries have been received concerning the labeling of canned tomatoes packed in their own juice, in added tomato juice, in whole tomato pulp or purée, or in pulp, purée, or seepage made from trimmings.

Properly ripened and prepared tomatoes packed in no more juice than normally comes from them after peeling and trimming may, without any qualification, be correctly labeled "canned tomatoes." This is the article which the purchaser expects to receive under the name "canned tomatoes," and is the only article entitled to that name without qualification.

Tomatoes packed with added tomato juice, with added whole tomato pulp or purée, or with added pulp, purée, or seepage from trimmings should be labeled with a plain and conspicuous statement of exactly what they are, to prevent the purchaser from receiving the erroneous impression that the article is canned tomatoes. The word, or words, naming the added product should be printed in conjunction with the word "tomatoes." The term "standard tomatoes" does not inform the purchaser that the product is not canned tomatoes, and does not constitute a declaration of the added product.

Tomato juice is understood to be the juice which naturally drains from tomatoes after peeling and trimming them. This term is not properly applicable to finely divided pulp or purée made by cycloning trimmings or whole tomatoes or mixtures of both. Seepage is understood to be the liquid which drains freely from trimmings without subjecting them to the vigorous rubbing of a cyclone or similar machine. In the preparation of pulp, purée, or seepage for canning with tomatoes particular care should be taken to eliminate all moldy, fermented, and other decomposed material.

355. LABELING OF CANDY PREPARED FROM COCONUT AND CEREALS.

Candy in which cereal products have been substituted in part for coconut is not coconut candy, and should not be labeled or sold as such. The Food and Drugs Act defines an article of food as misbranded if it be an imitation of, or offered for sale under the distinctive name of, another article unless it be labeled to plainly indicate that it is an imitation and the word "imitation" is plainly stated on the label. In the manufacture of coconut candy the substitution of cereal products for coconut renders the article, in the opinion of the bureau, an imitation coconut candy. It should therefore be labeled with the word "imitation," and in addition with some statement plainly indicating it to be an imitation, such as a declaration of the presence of added cereal.

This ruling applies also to the use of cereals in place of coconut in cake icings.

356. USE OF TERM "SPARKLING" WHEN APPLIED TO CARBONATED FRUIT JUICES.

In Item 223, page 63, Service and Regulatory Announcements, Chemistry 20, issued July 2, 1917, the bureau expressed its opinion that the term "sparkling" does not correctly describe either fermented or unfermented artificially carbonated beverages, and that this term should not be applied to these articles.

As a result of prohibition legislation, conditions have now changed to such an extent that the use of the term "sparkling" on fruit juices which are clearly unfermented is no longer regarded as deceptive or misleading. Item 223 is therefore amended, in so far as it applies to these products, but is still controlling in its application to carbonated mineral waters.

357. LABELING OF CLEAR AND CLOUDY FRUIT-FLAVORED BEVERAGES (EXTENDING ITEM 289, P. 101, S. R. A. CHEM. 23).

Terms such as "ade," "squash," "punch," "crush," and "smash" can be applied properly only to beverages, either still or carbonated, which contain the juice or edible portion of a fruit. These terms should not be applied to products flavored only with essential oils or essences, unless plainly labeled as imitations. The Food and Drugs Act requires an imitation to be labeled with the word "imitation," together with a statement showing wherein it is an imitation, which ordinarily requires a declaration of those ingredients, such, for example, as essential oil, citric acid, and artificial color, giving the article its principal characteristics.

It is further held that any turbid or "cloudy" orange, or other fruit-flavored beverage, which does not contain either an appreciable quantity of the juice or the edible portion of orange or other fruit named, should be labeled plainly as an imitation.

358. USE OF WORD "CHAMPAGNE" IN LABELING UNFERMENTED BEVERAGES.

Request has been received for a statement concerning the propriety of the use of the word "champagne" in such terms as "champagne soda," "champagne cider," "grape juice champagne," and "ginger champagne."

The bureau is of the opinion that the word "champagne" is false and misleading and constitutes a misbranding under the Food and Drugs Act when used in connection with, and to describe such products as soda water, artificially carbonated grape juice, artificially carbonated sweet cider, etc.

359. USE OF NAMES INDICATIVE OF ALCOHOLIC BEVERAGES IN LABELING DEALCOHOLIZED AND NONALCOHOLIC PRODUCTS.

In the opinion of the bureau the composition and character of whisky, gin, rum, brandy, and articles of similar nature are such that nonalcoholic products identical with them except in alcohol content can not be prepared. The bureau therefore will regard as misbranded any product designated by these terms, even when they are modified by the word "imitation."

The terms "dealcoholized wine" and "nonalcoholic wine" should be restricted to wine, the fermented grape product, from which the alcohol has been removed without appreciable loss of character-giving constituents other than alcohol, such as the substances which give flavor and bouquet. In labeling such articles the term indicating the absence of alcohol should be printed in direct connection with the word "wine" and with the same degree of prominence. Where a specific designation is used, such as "dealcoholized claret," "nonalcoholic burgundy," the product must be true to type. The expression "dealcoholized wine" is preferred to "nonalcoholic wine," in that it more definitely describes the product.

Beverages not identical in composition and character with dealcoholized wine are considered misbranded if labeled or sold under any representation carrying a direct or indirect suggestion that they are wine, regardless of whether or not an expression indicating the absence of alcohol is used.

In order to harmonize the action of this bureau in the enforcement of the Food and Drugs Act with the position taken by the Bureau of Internal Revenue in the enforcement of prohibition legislation, exception will not be taken to the term "nonalcoholic" when used on beverages containing less than one-half of 1 per cent of alcohol.

Beverages or beverage concentrates prepared from fruit products or synthetic flavors are not properly described by names indicative of alcoholic products or imitations of those products, such, for example, as "nonalcoholic peach cordial" and "nonalcoholic imitation peach cordial."

Of the types of cordials formerly on the market many were of such character that products identical with them except for the absence of alcohol can not be prepared. The expression "nonalcoholic cordial," or an equivalent term, may be used only where the product is identical in all respects except alcohol content with the cordial indicated.

360. FIELD ORGANIZATION OF THE BUREAU OF CHEMISTRY ENGAGED IN THE ENFORCEMENT OF THE FEDERAL FOOD AND DRUGS ACT (SUPERSEDING ITEM 335, P. 124, S. R. A. CHEM. 24).

Office.	Officer in charge.	Location.
Central District:		
District headquarters, Chicago, Ill.	Roscoe E. Doolittle ¹	1625 Transportation Bldg., Dearborn and Harrison Sts., Chicago, Ill.
Station headquarters— Chicago, Ill.	George W. Hoover ²	1625 Transportation Bldg., Dearborn and Harrison Sts., Chicago, Ill. Telephone, Wabash 6732.
Cincinnati, Ohio....	Leo B. Forst ²	411 Government Bldg., Fifth, Main, and Walnut Sts. Telephone, Canal 4760, ring 84.
Kansas City, Mo....	H. D. Garrett ²	409 Post Office Bldg. Bell telephone, Main 737.
Minneapolis, Minn..	W. H. Callahan ³	310 Federal Office Bldg., Third St. and Marquette Ave. Telephone, Nicollet 2209.
New Orleans, La....	Robert S. Hollingshead ²	U. S. Customhouse, Canal and Decatur Sts. Telephone, Main 4664.
St. Louis, Mo.	E. R. Smith ²	Room 204, Old Customhouse, Third and Olive Sts. Bell telephone, Olive 326
Eastern District:		
District headquarters, New York, N. Y.	W. R. M. Wharton ¹	1034 U. S. Appraiser's Stores, Christopher and Washington Sts.
Station headquarters— Baltimore, Md.	D. M. Walsh ²	Park Avenue Bldg., Park Ave. and Saratoga St. Telephone, Mt. Vernon 2148.
Boston, Mass.	George H. Adams ²	U. S. Appraiser's Stores, 403 Atlantic Ave. Telephone, Main 5865.
Buffalo, N. Y.	H. H. Wagner ²	Federal Bldg., South Division and Ellicott Sts. Telephone, Seneca 1480.
New York, N. Y....	Harry W. Redfield ²	1012 U. S. Appraiser's Stores, Christopher and Washington Sts. Telephone, Spring 3344.
Philadelphia, Pa....	Arthur Stengel ²	Room 405, U. S. Appraiser's Stores, 134 South Second St. Telephones: Bell, Lombard 521; Keystone, Main 4660.
San Juan, P. R.	Willford J. McGee ²	301-304 Post Office Bldg., The Marina. Telephone, S. J. 100.
Savannah, Ga.	J. O. Clark ²	U. S. Customhouse, Bay and Bull Sts. Telephone, 1249.
Western District:		
District headquarters, San Francisco, Calif.	Roy W. Hilts ¹	Room 33, U. S. Appraiser's Stores, Sansome and Washington Sts.
Station headquarters— Denver, Colo.	Grant J. Morton ²	Tabor Opera House Bldg., Sixteenth and Curtis Sts. Telephone, Main 5911.
San Francisco, Calif.	Wendell Vincent ²	Room 33, U. S. Appraiser's Stores, Sansome and Washington Sts. Telephone, Douglas 2926.
Seattle, Wash.	Arthur W. Hansen ²	4145 Arcade Bldg., 1318 First Ave. Telephone, Main 1498.
Inspection Office— Los Angeles, Calif...	Barelay C. Winslow ⁴	Post Office, Box 395.

¹ Chief of district. ² Chief of station. ³ Acting chief of station. ⁴ Inspector.

361. STATE DAIRY, FOOD, DRUG, AND FEEDING STUFFS OFFICIALS.

The following additional changes among State officials have occurred since the announcement of changes in the Directory of Federal

and State Dairy, Food, Drug, and Feeding Stuffs Officials in Service and Regulatory Announcements, Chemistry 24, page 125:

District of Columbia.—S. C. Moulton,² Health Department, Washington.

Idaho.—P. L. Neil,¹ Commissioner, Department of Public Welfare, Boise, in charge of foods and drugs.

Kentucky.—Sarah H. Vance,¹ Director, Food and Drug Bureau, State Board of Health, Louisville, in charge of foods and drugs.

Maine.—E. E. Philbrook,¹ Acting Commissioner of Agriculture, Augusta.

Maryland.—A. L. Sullivan,¹ Food and Drug Commissioner, Baltimore, in charge of food and drugs.

Minnesota.—Chris. Heen,¹ Dairy and Food Commissioner, St. Paul, in charge of dairying, foods, and feeding stuffs.

New Jersey.—J. E. Bacon,² Chief Chemist, Department of Health, Trenton.

New Mexico.—C. E. Waller, Commissioner, Department of Health, Santa Fe.

North Carolina.—J. K. Plummer, State Chemist, Division of Chemistry, Department of Agriculture, Raleigh, in charge of feeding stuffs.

Oklahoma.—Charles P. Unwin, State Dairy Commission, Board of Agriculture, Oklahoma City.

Rhode Island.—Raymond C. Colwell,¹ Chairman, Board of Food and Drug Commissioners, Providence, in charge of foods and drugs.

Tennessee.—H. M. Robertson,¹ Food and Drug Commissioner, Nashville, in charge of foods and drugs.

Virginia.—A. B. Thornhill,¹ Dairy and Food Commissioner, Department of Agriculture and Immigration, Richmond, in charge of foods and feeding stuffs.

Wyoming.—L. E. Walter,² State Chemist, Dairy, Food, and Oil Department, Laramie.

¹ Commissioned State official.

² Collaborating chemist.

